STIC
Scientific and Technical Information Center

Search Report
EIC 3600

To: Natalie Pass
Location: KNX 5A41
Art Unit: 3686
Date: 08/27/2010
Case Serial Number: 09/808423

From: Heidi Myers
Location: EIC3600, KNX 4A70
Phone: (571) 272-2446
heidi.myers@uspto.gov

Search Notes

09/808423   Full Template Search
SYSTEM FOR COMMERCIAL FOOD MANAGEMENT

Dear Examiner Pass:

Please find attached the results of your search for the above-referenced case. The search was conducted in the Business Methods Template files in Dialog. As required for a Full Template search, I also searched *Internet and Personal Computing Abstracts* in EbscoHost and *Financial Times* in ProQuest.

I have listed *potential* references of interest in the first part of the search results. However, please be sure to scan through the entire report. There may be additional references that you might find useful.

If you have any questions about the search, or need a refocus, please do not hesitate to contact me.

Thank you for using the EIC, and we look forward to your next search!

EIC-Searcher identified "potential references of interest" are selected based upon their apparent relevance to the terms/concepts provided in the examiner's search request.

I. Potential References of Interest

A. Dialog

```
29/3,K/15       (Item 15 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
(c) 2010 WIPO/Thomson. All rts. reserv.
00803612    **Image available**
METHOD AND SYSTEM FOR IMPROVING ADHERENCE WITH A DIET PROGRAM OR OTHER
   MEDICAL REGIMEN
PROCEDE ET SYSTEME POUR AMELIORER L'OBSERVANCE D'UN PROGRAMME DIETETIQUE OU
   DE TOUT AUTRE REGIME MEDICAL
Patent Applicant/Assignee:
  HEALTH HERO NETWORK INC, Suite 111, 2570 West El Camino Real, Moutain
   View, CA 94040, US, US (Residence), -- (Nationality)
Inventor(s):
  BROWN Stephen J, 3324 Woodside Road, Woodside, CA 94062, US,
Legal Representative:
  BLACK Richard T (agent), Black Lowe & Graham, 816 Second Avenue, Seattle,
   WA 98104, US,
Patent and Priority Information (Country, Number, Date):
  Patent:            WO 200137174 A1 20010525 (WO 0137174)
  Application:       WO 2000US31364 20001115  (PCT/WO US0031364)
  Priority Application: US 99165818 19991116
Designated States:
(Protection type is "patent" unless otherwise stated - for applications
prior to 2004)
  AE AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CU CZ DE DK DZ EE ES FI GB
  GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD MG
  MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG UZ
  VN YU ZA ZW
  (EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR
  (OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG
  (AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW
  (EA) AM AZ BY KG KZ MD RU TJ TM
Publication Language: English
Filing Language: English
Fulltext Word Count: 3937
Main International Patent Class (v7): G06F-017/60
Fulltext Availability:
  Detailed Description
  Claims

Detailed Description
...  component and a diet suggestion component. The database is stored in
  memory 46 and includes program information. The program information
  includes food items, patient food preferences, recipes with
  dietary information such as calories and fat
  content, model meal plans and patient profile information. The
  patient profile information includes weight history, weight goals, food
  history, food preferences, demographic information and patient
  shopping lists. The diet composer component selects food items based on
  the model meal plan, patient food preferences, patient profile
  inforination and patient information entered via the input device 35 and
  food cost and availability information provided by the
```

delivery system 24. The diet suggestion component suggests
new food items or substitutions in the model meal plan based
on the selected food items. The components of the program application can
be distributed over the system – the delivery system 24 or the
user devices 20....

Claim
... nation for a user associated with the user system based upon responses
to the query sent from the user system to the server system, and
user profile information, and generates a food
delivery request
according to the determined diet program information, and
wherein the food delivery system prepares a food order according to the
food list, delivers the food order to the user, and
sends a record of the food order to the server system....

36/5,K/11   (Item 11 from file: 347)
DIALOG(R)File 347:JAPIO
(c) 2010 JPO & JAPIO. All rts. reserv.
06873652   **Image available**
DEVICE AND SYSTEM FOR DIET MANAGEMENT AND RECORDING MEDIUM

PUB. NO.:   2001-101157 [JP 2001101157 A]
PUBLISHED: April 13, 2001 (20010413)
INVENTOR(s): YOSHIDA JUNJI
              KAMAOKA NORIYUKI
              IZUMA HIROAKI
              SHIMAMURA HIROSHI
APPLICANT(s): OSAKA GAS CO LTD
APPL. NO.:   11-282216 [JP 99282216]
FILED: October 01, 1999 (19991001)
INTL CLASS: G06F-017/00; G06F-017/30

ABSTRACT

PROBLEM TO BE SOLVED: To provide diet management device and system
and a recording medium capable of suggesting dishes considering
the nutrition balance of food to be taken in one day or over a
period more than one day and reducing user's load.
SOLUTION: A diet management device 30 receives a
food ID indicating a type of food supposed to be almost certainly
taken like dishes ordered in a staff canteen and user specification
information (S1301), extracts a nutritive value
information corresponding to the food ID from a nutritive
 value database (S1302), extracts a personal information record
corresponding to the user specification information from a
personal information database (S1305), and extracts daily necessary
nutritive value information from a necessary
nutritive value database on the basis of physical information
indicated in the personal information (S1306). Then the device 30 extract
recipe information from a recipe information database on the
basis of the necessary nutritive value information,
liking and a target indicated by the personal information and the
nutritive value information (S1307).

INTL CLASS: G06F-017/00; G06F-017/30

29/5/7   (Item 5 from file: 155)
DIALOG(R)File 155:MEDLINE(R)
(c) format only 2010 Dialog. All rts. reserv.
07388857   PMID: 10268684
   A computerized food management system for an extended care unit.
   Galloway M E; Kraus G
   Journal of the Canadian Dietetic Association (CANADA)   Oct 1983, 44
  (4) p347-57, ISSN 0008-3399--Print 0008-3399--Linking   Journal Code:
0415554
   Publishing Model Print
   Document type: Journal Article
   Languages: ENGLISH
   Main Citation Owner: NLM
   Record type: MEDLINE; Completed
   Subfile: Health Administration
   Burnaby   Hospital   recently   implemented   a computerized Food
Management System. The system is fully operational in the
Extended Care Unit (ECU) and now is being introduced in the Acute Care Unit
(ACU). The main goals for the new program were: cost savings, more
effective use of foodservice employee time and skills, and better patient
care. To date, the total time saved by use of the computerized system
has been equivalent to one full time employee. The ECU dietitian's and the
dietary technician's duties have been upgraded. The technician has been
relieved of clerical tasks and has taken over some responsibilities
formerly performed by the dietitian; the dietitian is able to perform more
administrative and planning tasks; and the former ECU coordinator is
manager of patient services and responsible for coordinating changes in the
computer system. Research indicates that this system,
designed and developed for Burnaby Hospital by Rick Hepting &
Associates and running on an MAI Basic Four min computer, model 210,
is unique among North American hospitals. Current applications
include manipulation of patient diet information for automatic menu
processing, food tallying, and production of nourishment labels. Future
enhancements will take care of production reporting, standard
recipe printouts, food cost analysis, and nutrient analysis.
The system has valuable potential for use in other hospitals.
   Descriptors: *Computers; *Food Service, Hospital
--organization and administration--OG; British Columbia; Hospital Bed
Capacity, 300 to 499; Menu Planning
   Record Date Created: 19841219
   Record Date Completed: 19841219

36/5,K/18   (Item 7 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0011093782 - Drawing available
WPI ACC NO: 2002-029483/200204
XRAM Acc No: C2002-008539
XRPX Acc No: N2002-022850

System for preparing dish menu compiles information given by family
members, calculates corresponding amount of calories, and specifies menu
which satisfies requirements of users
Patent Assignee: HITACHI SOFTWARE ENG CO LTD (HISF)
Inventor: TOYA Y
Patent Family (1 patents, 1 countries)
Patent   Application
Number   Kind Date   Number   Kind   Date   Update
JP 2001243326   A   20010907 JP 200052863   A   20000229 200204 B

Priority Applications (no., kind, date): JP 200052863   A   20000229

Patent Details
Number   Kind Lan   Pg Dwg Filing Notes
JP 2001243326   A   JA   9   10

  Alerting Abstract JP A
  NOVELTY - New menu preparation system comprises:

  1.a first memory (I) which stores the information fed by at least one user; and
  2.a nutrition and recipe memory (II) where a hierarchical menu and dish
    recipe information are stored.

  The amount of calories required by the users is calculated from the
input, using (I). Then a menu processor generates a suitable
menu using (II). The generated menu is then output.
  DESCRIPTION - An INDEPENDENT CLAIM is also included for the recording
medium comprised in the menu preparation program.
  USE - Used in home facilities for preparing a dish menu that satisfies
the nutritional requirements of all members of a family.
  ADVANTAGE - Prepares a menu according to health conditions and
taste of all the family members.
  DESCRIPTION OF DRAWINGS - The figure shows a block diagram of a menu
preparation support apparatus. (Drawing includes non-English language text).

Title Terms/Index Terms/Additional Words: SYSTEM; PREPARATION; DISH; MENU;
  COMPILE; INFORMATION; FAMILY; MEMBER; CALCULATE; CORRESPOND; AMOUNT;
  CALORIE; SPECIFIED; SATISFY; REQUIRE; USER

Class Codes
International Classification (+ Attributes)
IPC + Level Value Position Status Version
  A23L-0001/00 A I F R 20060101
  G06Q-0050/00 A I L R 20060101
  A23L-0001/00 C I F R 20060101
  G06Q-0050/00 C I L R 20060101

JP Classification
  FI Term   Facet Rank Type
A23L-001/00   Z
G06F-017/60   126 W

F-Term View Point Additional
  Theme   + Figure   Code
  4B035   5B049   BB56   5B049   DD01
  5B049   5B049   CC03   5B049   DD04
  5L099   5B049   CC41   5B049   DD05

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5B049      EE05              5B049      FF03              4B035      LC11
5B049      EE07              5B049      FF04              4B035      LP59
5B049      FF02              5B049      FF09              4B035      LT18
```

File Segment: CPI; EPI
DWPI Class: D13; T01
Manual Codes (EPI/S-X): T01-J05A
Manual Codes (CPI/A-M): D03-H01T

28/3,K/5   (Item 3 from file: 813)
DIALOG(R)File 813:PR Newswire
(c) 1999 PR Newswire Association Inc. All rts. reserv.
0070231   NYAT6
ONLINE SEARCH ANNOUNCES RELEASE OF CHEF'S ACCOUNTANT

DATE: May 2, 1988   11:59 E.T.   WORD COUNT: 403

, May 2 /PRNewswire/ -- Online Search announced
the release of Chef's Accountant, a full featured relational database
program for home food management.

    Chef's Accountant is a complete home food manager, offering
the power of a relational database together with ease of use not found in
many less powerful applications. Chef's Accountant combines complete
food inventory management with recipe control, to provide the home
manager with the tools to effectively perform daily food
 preparation tasks and at the same time monitor costs, avoid forgotten items
 at the market, and offer variety and convenience in recipe planning.
Extensive filtering abilities are provided, giving the user complete
control in locating specific recipes by filtering out the entries
which do not meet specific criteria. Select recipes by name,
category, main ingredient, cuisine, as well as by nutritional
guidelines such as calories, sodium content ,
carbohydrates, cholesterol and fats. f...

B. Additional Resources Searched

EbscoHost

The Diet Balance 1.0 Nutri-Calc Plus 1.2.
Authors:
    Lewis, Rita
Source:
    Macworld; December 1, 1992, Vol. 9 Issue 12, p276-276, 1p
Document Type:
    Product Review
Subject Terms:

NUTRITION

HEALTH

Geographic Terms:

UNITED States

Author-Supplied Keywords:

Diet Balancer, The

Nutri-Calc Plus

Nutridata Software

Camde

Abstract:

Presents favorable reviews of The Diet Balancer v. 1.0 ($69.95) from Nutridata Software Corp. and Nutri-Calc Plus v. 1.2 ($225) from Camde Corp., two programs that manage nutrition information and analyze personal diets. Both consist of user-extensible databases (or food lists) with the nutritional values and standard serving sizes of a wide variety of foods. You use food lists and search tools to construct meal lists, consisting of recipes broken down to their constituent parts. Both pr display nutritional values of meals on various types of charts also display graph of an individual's dietary history based on records of the user's weight changes over time. Says The Diet Balancer has easy-to-use weight-planning tools and clear charts. Is useful for home planning. Nutri-Calc Plus provides a thorough nutrition analysis and is positioned for use by a professional. Contains one screen display.

Notes:

Product Rating: Diet Balancer, The: A; Nutri-Calc Plus: B

System Compatibility: Macintosh Plus

ISSN: 0741-8647

Accession Number: IPCA0333143

Database: Internet and Personal Computing Abstracts

II. Inventor Search Results from Dialog

Patent Files

```
9/5/1      (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0015700657  - Drawing available
WPI ACC NO: 2006-263992/200628
XRPX Acc No: N2006-225995
Mobile computer device for use in hospital, has data area displayed with
matrix forming cells, and controller modifying one of attributes of one of
icons to convey information related to bed management and patient placement
Patent Assignee: NACEY G E  (NACE-I); TELE-TRACKING TECHNOLOGIES INC  (TELE-N)
Inventor: NACEY G E


 9/5/2     (Item 2 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0013101428  - Drawing available
WPI ACC NO: 2003-182708/200318
XRPX Acc No: N2003-143751
Graphical display apparatus for hospital communication system, produces
cell depicting information regarding room, on display
Patent Assignee: NACEY G E  (NACE-I); TELE-TRACKING TECHNOLOGIES INC  (TELE-N)
Inventor: NACEY G E


 9/5/3     (Item 3 from file: 350)         *****Your case*****
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0013067261  - Drawing available
WPI ACC NO: 2003-147231/200314
XRPX Acc No: N2003-116230
Commercial food management system for hospital, transmits nutritional information
relative to menu that meets nutritional criteria of authorized user through Internet
Patent Assignee: TELE-TRACKING TECHNOLOGIES INC  (TELE-N)
Inventor: NACEY G E
Patent Family (2 patents,  2 countries)
Patent                       Application
Number          Kind   Date    Number        Kind   Date      Update
US 20020042745   A1    20020411  US 2000189128    P   20000314  200314  B
                                 US 2001808423    A   20010314
CA 2340996       A1    20010914  CA 2340996       A   20010314  200314  E

Priority Applications (no., kind, date): US 2000189128  P  20000314; US
  2001808423  A  20010314


Patent Details
Number          Kind  Lan   Pg  Dwg  Filing Notes
US 20020042745   A1   EN    10   4   Related to Provisional  US 2000189128
CA 2340996       A1   EN

  Alerting Abstract US A1
```

NOVELTY - A central server (10) recognizes an authorized user remotely accessing the system, and provides a menu that meets nutritional criteria of the user. The nutritional information related to the provided menu, is retrieved from a food item database and transmitted to the authorized user through Internet (1).
   DESCRIPTION - INDEPENDENT CLAIMS are included for the following:

   1.Commercial food management method; and
   2.Storage device storing commercial food management program.

   USE - For managing commercial food services in health care facility such as hospital through Internet.
   ADVANTAGE - Reduces the cost of implementing the management system by using Internet.
   DESCRIPTION OF DRAWINGS - The figure shows a block diagram of the commercial food management system.
    1 Internet
    10 Central server

Title Terms/Index Terms/Additional Words: COMMERCIAL; FOOD; MANAGEMENT;
   SYSTEM; HOSPITAL; TRANSMIT; NUTRIENT; INFORMATION; RELATIVE; MENU;
   CRITERIA; AUTHORISE; USER; THROUGH

Class Codes
International Classification (Main): G06F-017/60
International Classification (+ Attributes)
IPC + Level Value Position Status Version
   G06Q-0010/00 A I   R 20060101
   G06Q-0010/00 C I   R 20060101
ECLA: G06Q-010/00F
US Classification, Current Main: 705-015000; Secondary: 707-009000, 707-104100
US Classification, Issued: 70515, 7079, 707104.1
File Segment: EPI;
DWPI Class: S05; T01
Manual Codes (EPI/S-X): S05-G02G; T01-J06A; T01-N01A2E; T01-S03

 9/5/4   (Item 4 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0010536225 - Drawing available
WPI ACC NO: 2001-138832/200115
XRPX Acc No: N2001-101070
Graphical display apparatus for visual display of room information e.g. for hospitals, uses computer to display selected information to convey information at unit level of floor plan in graphical seating chart type format
Patent Assignee: TELE-TRACKING TECHNOLOGIES INC (TELE-N)
Inventor: NACEY G E

NPL Files

9/5/1   (Item 1 from file: 15)
DIALOG(R)File 15:ABI/Inform(R)
(c) 2010 ProQuest Info&Learning. All rts. reserv.

03267150 1325521841
                    USE FORMAT 7 OR 9 FOR FULL TEXT
The Human Touch
Nacey, Gene
Health Management Technology v28n7 PP: 40, 39 Jul 2007 CODEN: COHED2
ISSN: 1074-4770 JRNL CODE: CIH
DOC TYPE: Periodical; Commentary LANGUAGE: English RECORD TYPE: Fulltext
    LENGTH: 2 Pages
WORD COUNT: 1017
GEOGRAPHIC NAMES: United States--US

DESCRIPTORS: Information technology; Health care industry; Technophobia;
    Quality of care; Customer satisfaction; Personal digital assistants;
    Corporate culture
CLASSIFICATION CODES: 9190 (CN=United States); 8320 (CN=Health care
    industry); 2400 (CN=Public relations); 5220 (CN=Information technology
    management)
PRINT MEDIA ID: 17789

ABSTRACT: While the benefits of information technology (IT) have been widely
documented, the irony of a "connected" environment is that it can
disconnect people with other people. Physicians can use PDAs throughout the
day to facilitate quality patient care, make informed decisions and act on
them on the spot. While many nurses have adopted PDA technology, the
broader nursing culture has not historically embraced information
technology for several reasons, one of which is that the most commonly used
form of healthcare IT can keep them away from their patients several hours
a day. Tech phobia and frustration also can be barriers, as well as lack of
training and the perception that electronic documentation requires extra
time. The importance of enhanced patient care cannot be overstated,
especially as healthcare moves toward transparency and an era of healthcare
"consumerism."

 9/5/2   (Item 1 from file: 148)
DIALOG(R)File 148:Gale Group Trade & Industry DB
(c) 2010 Gale/Cengage. All rts. reserv.
0022526041   SUPPLIER NUMBER: 166850282
The human touch.(Thought Leaders)(adaption of new medical technology for
  patient care and treatment)
Nacey, Gene
Health Management Technology, 28, 7, 40(2)
July, 2007
ISSN: 1074-4770   LANGUAGE: English   RECORD TYPE: Fulltext
WORD COUNT: 1099   LINE COUNT: 00092

 INDUSTRY CODES/NAMES: BUSN   Business; CMPT   Computers and office
  automation industries; HLTH   Health care industry
 DESCRIPTORS: Health care industry--Technology application; Health care
  industry--Customer relations
 GEOGRAPHIC CODES/NAMES: 1USA United States
 EVENT CODES/NAMES: 240 Marketing procedures
 SIC CODES: 8000 HEALTH SERVICES
 FILE SEGMENT: CD File 275

9/5/3   (Item 2 from file: 148)
DIALOG(R)File 148:Gale Group Trade & Industry DB
(c) 2010 Gale/Cengage. All rts. reserv.
03829360   SUPPLIER NUMBER: 07187552
Housekeeping gaining respect it deserves. (environmental service
  departments in hospitals) (column)
Nacey, Gene
Modern Healthcare, v19, n15, p48(1)
April 14, 1989
DOCUMENT TYPE: column   ISSN: 0160-7480   LANGUAGE: ENGLISH
RECORD TYPE: CITATION

 INDUSTRY CODES/NAMES: HLTH   Healthcare
 DESCRIPTORS: Computers--Usage; Hospital housekeeping--Automation;
  Hospitals--Administration
 SIC CODES: 8060 Hospitals; 3571 Electronic computers; 8062 General
  medical & surgical hospitals
 FILE SEGMENT: TI File 148

III. Text Search Results from Dialog

A. Patent Files, Abstract

```
File 371:French Patents 1961-2002/BOPI 200209
        (c) 2002 INPI.  All rts. reserv.
File 347:JAPIO Dec 1976-2010/May(Updated 100824)
        (c) 2010 JPO & JAPIO
File 350:Derwent WPIX 1963-2010/UD=201054
        (c) 2010 Thomson Reuters
```

Set	Items	Description
S1	9745	RECIPE OR RECIPES
S2	285131	(CREAT? OR SUGGEST? OR RECOMMEND? OR SHAPE? OR SHAPING OR DEVELOP? OR GENERAT? OR PROVID? OR PRESENT? OR CUSTOMIZ? OR CUSTOMIS? OR PRODUC?)(8N)(MENU OR MENUS OR MEAL OR MEALS OR DISH OR DISHES OR SERVING OR SERVINGS OR FOOD OR FOODS)
S3	490368	NUTRITION? OR NUTRIENT? OR NUTRITIOUS? OR NUTRITIVE? OR HEALTH? OR DIET OR DIETARY OR DIETETIC OR CALORIE OR CALORIES OR VITAMIN? OR NOURISHMENT OR THERAPEUTIC OR DIABET?
S4	36164	S3(3N)(VALUE OR VALUES OR DATA OR INFORMATION OR PROFILE OR PROFILES OR FACT OR FACTS OR COUNT OR COUNTS OR CONTENT OR CONTENTS OR BENEFIT OR BENEFITS OR PROPERTY OR PROPERTIES OR ATTRIBUTE OR ATTRIBUTES OR RATE OR RATES)
S5	1060746	PREFERENCE OR PREFERENCES OR (REGION? OR GEOGRAPHIC?)(5N)DIFFERENCE? OR TASTE OR TASTES OR DIET(2N)(TYPES OR TYPES) OR BELIEF OR BELIEFS OR RELIGION? OR ALLERG? OR EXCHANGE()(RATE OR RATES) OR NEED OR NEEDS
S6	1352117	(FOOD OR MEAL OR NUTRITION? OR KITCHEN OR CAFETERIA)(2N)(PROFESSIONAL?? OR PREPARER? OR PLANNER? OR SPECIALIST? OR MANAGER? OR WORKER?) OR DIETI?IAN? OR NUTRITIONIST? OR USER? OR COOK OR COOKS
S7	394925	S6(8N)(LINK? OR CONNECT? OR COMMUNICAT? OR CORRESPOND? OR SEND? OR SENT OR TRANSMIT? OR DELIVER? OR RECEIV?)
S8	59462	(TRACK? OR MONITOR? OR MANAG?)(8N)(INVENTORY OR INVENTORIES OR SUPPLY OR SUPPLIES OR FOOD? OR ITEM OR ITEMS)
S9	4	AU=(NACEY G? OR NACEY, G? OR NACEY(2N)(G OR GENE))
S10	140	S1 AND S2 AND S4
S11	79	S10 AND (S5 OR S7 OR S8)
S12	8	S11 AND IC=(G06Q-010/00 OR G06Q-0010/00)
S13	5	S11 AND EC=G06Q-010/00F
S14	8	S11 AND MC=(S05-G02G OR T01-J06A OR T01-N01A2E OR T01-S03)
S15	82218	(HEALTHCARE OR CARE OR HOSPICE OR RETIREMENT OR MEDICAL OR REHABILITATION OR NURSING)(3N)(FACILITY OR FACILITIES OR CENTER OR CENTERS OR CENTRE OR CENTRES OR HOME OR HOMES) OR HOSPITAL OR HOSPITALS OR SCHOOL OR SCHOOLS
S16	3599	(FOOD OR FOODS OR MEAL OR MEALS)(2N)(SERVICE? OR MANAG?)
S17	21	S10 AND (S15 OR S16)
S18	4	S17 AND IC=(G06Q-010/00 OR G06Q-0010/00)
S19	2	S17 AND EC=G06Q-010/00F
S20	5	S17 AND MC=(S05-G02G OR T01-J06A OR T01-N01A2E OR T01-S03)
S21	84	S11 OR S17
S22	22	S21 AND IC=G06F
S23	30	S21 AND IC=G06Q
S24	248	S1(S)S2(S)S3
S25	107	S24 AND (S5 OR S7 OR S8 OR S15 OR S16)

```
S26      10   S25 AND IC=(G06Q-010/00 OR G06Q-0010/00)
S27       4   S25 AND EC=G06Q-010/00F
S28      10   S25 AND MC=(S05-G02G OR T01-J06A OR T01-N01A2E OR T01-S03)
S29      27   S25 AND IC=G06F
S30      59   S22 OR S23 OR S26:S29
S31      22   S25 AND IC=(G06Q-050/00 OR G06Q-0050/00)
S32      61   S30 OR S31
S33       9   S32 AND AY=1950:2000
S34      16   S32 NOT AY=2001:2010
S35       5   S32 NOT AD=20000314:20100827/PR
S36      20   S33:S35
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 36/5,K/11   (Item 11 from file: 347)
DIALOG(R)File 347:JAPIO
(c) 2010 JPO & JAPIO. All rts. reserv.
06873652   **Image available**
DEVICE AND SYSTEM FOR DIET MANAGEMENT AND RECORDING MEDIUM

```
PUB. NO.:     2001-101157 [JP 2001101157 A]
PUBLISHED:    April 13, 2001 (20010413)
INVENTOR(s):  YOSHIDA JUNJI
              KAMAOKA NORIYUKI
              IZUMA HIROAKI
              SHIMAMURA HIROSHI
APPLICANT(s): OSAKA GAS CO LTD
APPL. NO.:    11-282216  [JP 99282216]
FILED:        October 01, 1999 (19991001)
INTL CLASS:   G06F-017/00; G06F-017/30
```

ABSTRACT

PROBLEM TO BE SOLVED: To provide diet management device and system
and a recording medium capable of suggesting dishes considering
the nutrition balance of food to be taken in one day or over a
period more than one day and reducing user's load.
SOLUTION: A diet management device 30 receives a
food ID indicating a type of food supposed to be almost certainly
taken like dishes ordered in a staff canteen and user specification
information (S1301), extracts a nutritive value
information corresponding to the food ID from a nutritive
 value database (S1302), extracts a personal information record
corresponding to the user specification information from a
personal information database (S1305), and extracts daily necessary
nutritive value information from a necessary
nutritive value database on the basis of physical information
indicated in the personal information (S1306). Then the device 30 extract
recipe information from a recipe information database on the
basis of the necessary nutritive value information,
liking and a target indicated by the personal information and the
nutritive value information (S1307).

COPYRIGHT: (C)2001,JPO
INTL CLASS: G06F-017/00; G06F-017/30

```
 36/5,K/12      (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0015839695  - Drawing available
WPI ACC NO: 2006-035985/200604
```
Product related information obtaining method for in-home shopping, involves
retrieving product related information e.g. competitive pricing information
for multiple merchants, using product identifier, in response to search query
Patent Assignee: YAHOO INC (YAHO)
Inventor: SIMON D
Patent Family (1 patents, 1 countries)

Patent			Application			
Number	Kind	Date	Number	Kind	Date	Update
US 6974078	B1	20051213	US 1999407666	A	19990928	200604 B

Priority Applications (no., kind, date): US 1999407666 A 19990928

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
US 6974078	B1	EN	7	1	

  Alerting Abstract US B1
  NOVELTY - A product related information e.g. competitive pricing
information for multiple merchants, is retrieved by search engine from
databases using retrieved product identifier. The retrieved product related
information is sent to cellular phone (10) from server (30), in response to
search query and a portion of product related information is displayed on
cellular phone.
  DESCRIPTION - INDEPENDENT CLAIMS are also included for the following:

  1.method of obtaining competitive pricing information for specific product;
  2.communication system for obtaining information related to specific
    product; and
  3.method of obtaining personal information related to specific product.

  USE - For obtaining product related information such as competitive
pricing information for multiple merchants, product review of specific
product and locations of merchants, related advertising, recall
information, popularity of product and/or company, nutritional
information and recipes for foodproducts, and
personal-related information such as usage frequency of product, using
personal communication devices (PCD) such as cellular phone, pager and palm
pilot for in-home shopping through internet.
  ADVANTAGE - Allows user to obtain product related information from
multiple databases from any location easily.
  DESCRIPTION OF DRAWINGS - The figure shows an overview of an information
retrieval and communication system.
  1 communication system
  10 cellular phone
  12 input mechanism
  20 communication link
  30 server
  32 databases

Title Terms/Index Terms/Additional Words: PRODUCT; RELATED; INFORMATION;
  OBTAIN; METHOD; HOME; SHOPPING; RETRIEVAL; COMPETE; PRICE; MULTIPLE;
  MERCHANT; IDENTIFY; RESPOND; SEARCH; QUERY

```
Class Codes
International Classification (+ Attributes)
IPC + Level Value Position Status Version
  G06F-0017/00  A  I     R  20060101
  G06K-0015/00  A  I     R  20060101
  G06F-0017/00  C  I     R  20060101
  G06K-0015/00  C  I     R  20060101
ECLA: G06Q-030/00C
US Classification, Issued: 235375, 235462.01, 235383
File Segment: EPI;
DWPI Class: T01; W01
Manual Codes (EPI/S-X): T01-C03C; T01-J05B3; T01-N01A2A; T01-N01D2;
  W01-B05A1A; W01-C05B4E; W01-C05B5C; W01-C05B6




 36/5,K/13      (Item 2 from file: 350)          *****Your case*****
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0013067261  - Drawing available
WPI ACC NO: 2003-147231/200314
XRPX Acc No: N2003-116230
Commercial food management system for hospital, transmits nutritional information
relative to menu that meets nutritional criteria of authorized user through Internet
Patent Assignee: TELE-TRACKING TECHNOLOGIES INC  (TELE-N)
Inventor: NACEY G E
Patent Family (2 patents,  2 countries)
Patent                       Application
Number          Kind   Date   Number          Kind    Date    Update
US 20020042745   A1   20020411  US 2000189128   P   20000314  200314  B
                                US 2001808423   A   20010314
CA 2340996       A1   20010914  CA 2340996      A   20010314  200314  E

Priority Applications (no., kind, date): US 2000189128  P  20000314; US
  2001808423  A  20010314


Patent Details
Number          Kind  Lan   Pg  Dwg  Filing Notes
US 20020042745   A1   EN    10   4   Related to Provisional  US 2000189128
CA 2340996       A1   EN

  Alerting Abstract US A1
  NOVELTY - A central server (10) recognizes an authorized user remotely
accessing the system, and provides a menu that meets nutritional criteria of the user.
The nutritional information related to the provided menu, is retrieved from a food item
database and transmitted to the authorized user through Internet (1).
  DESCRIPTION - INDEPENDENT CLAIMS are included for the following:

  1.Commercial food management method; and
  2.Storage device storing commercial food management program.

  USE - For managing commercial food services in health care facility such as hospital
through Internet.
  ADVANTAGE - Reduces the cost of implementing the management
system by using Internet.
  DESCRIPTION OF DRAWINGS - The figure shows a block diagram of the
```

commercial food management system.
  1 Internet
   10 Central server

Title Terms/Index Terms/Additional Words: COMMERCIAL; FOOD; MANAGEMENT;
  SYSTEM; HOSPITAL; TRANSMIT; NUTRIENT; INFORMATION; RELATIVE; MENU;
  CRITERIA; AUTHORISE; USER; THROUGH

Class Codes
International Classification (Main): G06F-017/60
International Classification (+ Attributes)
IPC + Level Value Position Status Version
  G06Q-0010/00 A I   R 20060101
  G06Q-0010/00 C I   R 20060101
ECLA: G06Q-010/00F
US Classification, Current Main: 705-015000; Secondary: 707-009000,707-104100
US Classification, Issued: 70515, 7079, 707104.1
File Segment: EPI;
DWPI Class: S05; T01
Manual Codes (EPI/S-X): S05-G02G; T01-J06A; T01-N01A2E; T01-S03

 36/5,K/18   (Item 7 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0011093782 - Drawing available
WPI ACC NO: 2002-029483/200204
XRAM Acc No: C2002-008539
XRPX Acc No: N2002-022850
System for preparing dish menu compiles information given by family
members, calculates corresponding amount of calories, and specifies menu
which satisfies requirements of users
Patent Assignee: HITACHI SOFTWARE ENG CO LTD (HISF)
Inventor: TOYA Y
Patent Family (1 patents, 1 countries)
Patent   Application
Number   Kind   Date   Number   Kind   Date   Update
JP 2001243326   A   20010907 JP 200052863   A   20000229 200204 B

Priority Applications (no., kind, date): JP 200052863   A   20000229

Patent Details
Number   Kind Lan   Pg Dwg Filing Notes
JP 2001243326   A   JA   9   10

  Alerting Abstract JP A
  NOVELTY - New menu preparation system comprises:

  1.a first memory (I) which stores the information fed by at least one user; and
  2.a nutrition and recipe memory (II) where a hierarchical menu and dish
    recipe information are stored.

  The amount of calories required by the users is calculated from the
input, using (I). Then a menu processor generates a suitable
menu using (II). The generated menu is then

output.
   DESCRIPTION - An INDEPENDENT CLAIM is also included for the recording
medium comprised in the menu preparation program.
   USE - Used in home facilities for preparing a dish menu that satisfies
the nutritional requirements of all members of a family.
   ADVANTAGE - Prepares a menu according to health conditions and
taste of all the family members.
   DESCRIPTION OF DRAWINGS - The figure shows a block diagram of a menu
preparation support apparatus. (Drawing includes non-English language text).

Title Terms/Index Terms/Additional Words: SYSTEM; PREPARATION; DISH; MENU;
   COMPILE; INFORMATION; FAMILY; MEMBER; CALCULATE; CORRESPOND; AMOUNT;
   CALORIE; SPECIFIED; SATISFY; REQUIRE; USER

Class Codes
International Classification (+ Attributes)
IPC + Level Value Position Status Version
  A23L-0001/00 A I F R 20060101
  G06Q-0050/00 A I L R 20060101
  A23L-0001/00 C I F R 20060101
  G06Q-0050/00 C I L R 20060101

JP Classification
  FI Term   Facet Rank Type
A23L-001/00   Z
G06F-017/60   126 W

F-Term Theme	View Point + Figure	Additional Code					
4B035			5B049	DD01		5B049	FF03
5B049			5B049	DD04		5B049	FF04
5L099			5B049	DD05		5B049	FF09
5B049	BB56		5B049	EE05		4B035	LC11
5B049	CC03		5B049	EE07		4B035	LP59
5B049	CC41		5B049	FF02		4B035	LT18

File Segment: CPI; EPI
DWPI Class: D13; T01
Manual Codes (EPI/S-X): T01-J05A
Manual Codes (CPI/A-M): D03-H01T

 36/5,K/19   (Item 8 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0010684121 - Drawing available
WPI ACC NO: 2001-293630/200131
XRAM Acc No: C2001-090072
XRPX Acc No: N2001-210068
Alternative food ingredient suggestion apparatus includes data file to
store attribute value of ingredient corresponding to cooking method and
genre group which is referred for selecting alternative ingredient
Patent Assignee: OSAKA GAS CO LTD (OSAG)
Inventor: IZUMA H; NONAMI S; YOSHIDA J
Patent Family (2 patents, 1 countries)
Patent   Application

```
Number          Kind    Date      Number         Kind    Date      Update
JP 2000316492    A     20001121  JP 1999133235    A     19990513  200131  B
JP 3833005       B2    20061011  JP 1999133235    A     19990513  200668  E
```

Priority Applications (no., kind, date): JP 1999133235 A 19990513

Patent Details
```
Number          Kind  Lan   Pg   Dwg  Filing Notes
JP 2000316492    A    JA    9    7
JP 3833005       B2   JA    12        Previously issued patent  JP 2000316492
```


  Alerting Abstract JP A
  NOVELTY – A data file (1) stores attribute value of ingredients of recipe
corresponding to cooking method and genre group. When input for suggesting
alternative ingredient is input, acquisition unit (3) searches file for
selecting related ingredient used in other recipe. A comparator (4) judges
similarity between input and selected ingredients from the attribute values
and outputs result.
  DESCRIPTION – INDEPENDENT CLAIMS are also included for the following:

  1.alternative food ingredient suggestion method;
  2.program for suggesting alternative food ingredient

  USE – For suggesting alternative food ingredient for specific
recipe to maintain nutrition balance in diet.
  ADVANTAGE – Since attribute values are compared for suggesting alternative
ingredient, pleasant taste of the food is not reduced by the alternative ingredient.
  DESCRIPTION OF DRAWINGS – The figure shows the block diagram of the
alternative ingredient suggesting apparatus.
  1 Data file
  3 Acquisition unit
  4 Comparator

Title Terms/Index Terms/Additional Words: ALTERNATIVE; FOOD; INGREDIENT;
  APPARATUS; DATA; FILE; STORAGE; ATTRIBUTE; VALUE; CORRESPOND; COOK;
  METHOD; GROUP; REFER; SELECT

Class Codes
International Classification (+ Attributes)
```
IPC + Level Value Position Status Version
  A23L-0001/00  A  I  F  B  20060101
  A23L-0001/00  A  I  F  R  20060101
  G06Q-0050/00  A  I  L  B  20060101
  A23L-0001/00  C  I  F  B  20060101
  A23L-0001/00  C  I  F  R  20060101
  G06Q-0050/00  C  I  L  B  20060101
```

JP Classification
```
  FI Term           Facet Rank Type
A23L-001/00          Z
G06F-017/60     126 W
```

```
F-Term  View Point  Additional
 Theme   + Figure    Code
 4B035
 5L099
```

4B035   LT20

File Segment: CPI; EPI
DWPI Class: D13; T01; X27
Manual Codes (EPI/S-X): T01-S03; X27-B
Manual Codes (CPI/A-M): D03-H

 36/5,K/20   (Item 9 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2010 Thomson Reuters. All rts. reserv.
0006454182 - Drawing available
WPI ACC NO: 1993-258166/199332
XRPX Acc No: N1993-198657
Interactive computerised dietary measurement system - measures intake of
foods, nutrients and other food components in diet
Patent Assignee: US SEC OF AGRIC (USDA)
Inventor: FONG A K; GUNN M A; KRETSCH M J
Patent Family (1 patents, 1 countries)
Patent   Application
Number   Kind Date   Number   Kind   Date   Update
US 5233520   A   19930803 US 1990631011   A 19901219 199332 B

Priority Applications (no., kind, date): US 1990631011 A 19901219

Patent Details
Number   Kind Lan Pg Dwg Filing Notes
US 5233520   A   EN   39   5

  Alerting Abstract US A
  The dietary measurement system includes an input device for entering food
weight data from which food-associated code data is generated
and processed. User services are provided including provisions of several
options and directives for correct measurements of different foods without
need of changing a user's dietary habits.
  The processor is coupled to a user interactive device which permits
the user to communicate with the system. The food weight data,
food-associated code data and processed data are stored. The user is
advised of various information including the food weight data, the options
and the directives, and prompts the user to take next measurement actions.
  USE/ADVANTAGE - For analysing recipes, diets and meals using
estimated food intake. For improving diet of user. Easily and rapidly
determines intake of food.

Title Terms/Index Terms/Additional Words: INTERACT; COMPUTER; DIET; MEASURE
  ; SYSTEM; INTAKE; FOOD; NUTRIENT; COMPONENT

Class Codes
International Classification (+ Attributes)
IPC + Level Value Position Status Version
  G01G-0019/414 A I   R 20060101
  G06Q-0099/00 A I   R 20060101
  G01G-0019/40 C I   R 20060101
  G06Q-0099/00 C I   R 20060101
ECLA: G01G-019/414D, G06F-019/00M3P, G06Q-099/00
US Classification, Current Main: 600-300000; Secondary: 128-921000

US Classification, Issued: 364413.29, 364413.13
File Segment: EPI;
DWPI Class: S05; T01; X27
Manual Codes (EPI/S-X): S05-X; T01-J08A; T01-J09; X27-A02

B. Patent Files, Full-Text

File 349:PCT FULLTEXT 1979-2010/UB=20100819|UT=20100812
        (c) 2010 WIPO/Thomson
File 348:EUROPEAN PATENTS 1978-201033
        (c) 2010 European Patent Office

```
Set      Items    Description
S1       19268    RECIPE OR RECIPES
S2      163466    (CREAT? OR SUGGEST? OR RECOMMEND? OR SHAPE? OR SHAPING OR -
                   DEVELOP? OR GENERAT? OR PROVID? OR PRESENT? OR CUSTOMIZ? OR C-
                   USTOMIS?)(8N)(MENU OR MENUS OR MEAL OR MEALS OR DI-
                   SH OR DISHES OR SERVING OR SERVINGS OR FOOD OR FOODS)
S3      478204    NUTRITION? OR NUTRIENT? OR NUTRITIOUS? OR NUTRITIVE? OR HE-
                   ALTH? OR DIET OR DIETARY OR DIETETIC OR CALORIE OR CALORIES OR
                    VITAMIN? OR NOURISHMENT OR THERAPEUTIC OR DIABET?
S4       73020    S3(3N)(VALUE OR VALUES OR DATA OR INFORMATION OR PROFILE OR
                    PROFILES OR FACT OR FACTS OR COUNT OR COUNTS OR CONTENT OR C-
                   ONTENTS OR BENEFIT OR BENEFITS OR PROPERTY OR PROPERTIES OR A-
                   TTRIBUTE OR ATTRIBUTES OR RATE OR RATES)
S5     1727860    PREFERENCE? OR (REGION? OR GEOGRAPHIC?)(5N)DIFFERENCE? OR -
                   TASTE OR TASTES OR DIET(2N)(TYPES OR TYPES) OR BELIEF OR BELI-
                   EFS OR RELIGION? OR ALLERG? OR EXCHANGE()(RATE OR RATES) OR N-
                   EED OR NEEDS OR RESTRICTION? OR DEMAND OR DEMANDS
S6      697986    (FOOD OR MEAL OR NUTRITION? OR KITCHEN OR CAFETERIA OR COO-
                   KING)(2N)(PROFESSIONAL?? OR PREPARER? OR PLANNER? OR SPECIALI-
                   ST? OR MANAGER? OR WORKER?) OR DIETI?IAN? OR NUTRITIONIST? OR
                   USER? OR COOK OR COOKS
S7      283879    S6(8N)(LINK? OR CONNECT? OR COMMUNICAT? OR CORRESPOND? OR -
                   SEND? OR SENT OR TRANSMIT? OR DELIVER? OR RECEIV?)
S8       49436    (TRACK? OR MONITOR? OR MANAG?)(8N)(INVENTORY OR INVENTORIES
                   OR SUPPLY OR SUPPLIES OR FOOD? OR ITEM OR ITEMS)
S9           0    AU=( NACEY G? OR NACEY, G? OR NACEY(2N)(G OR GENE))
S10        113    S1(S)S2(S)S4
S11         34    S10 AND IC=(G06Q-010/00 OR G06Q-0010/00 OR G06Q-050/00 OR -
                   G06Q-0050/00 OR G06F-017? OR G06F-0017?)
S12         47    S10(S)(S5 OR S7 OR S8)
S13      99940    (HEALTHCARE OR CARE OR HOSPICE OR RETIREMENT OR MEDICAL OR
                   REHABILITATION OR NURSING)(3N)(FACILITY OR FACILITIES OR CENT-
                   ER OR CENTERS OR CENTRE OR CENTRES OR HOME OR HOMES) OR HOSPI-
                   TAL OR HOSPITALS OR SCHOOL OR SCHOOLS OR STAFF()CANTEEN?
S14       3864    (FOOD OR FOODS OR MEAL OR MEALS)(2N)(SERVICE? OR MANAG?)
S15          8    S10(S)(S13 OR S14)
S16      17506    S2(20N)(S4 OR S5)
S17        386    S16(S)(S13 OR S14)
S18         51    S17 AND IC=(G06Q-010/00 OR G06Q-0010/00 OR G06Q-050/00 OR -
                   G06Q-0050/00 OR G06F-017? OR G06F-0017?)
S19        741    S16(S)(S7 OR S8)
S20         32    S19(S)S13
```

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S21      180   S19(S)(PROCESSOR? OR COMPUTER OR COMPUTERS)
S22      190   S20 OR S21
S23       47   S22 AND IC=(G06Q-010/00 OR G06Q-0010/00 OR G06Q-050/00 OR -
                G06Q-0050/00 OR G06F-017? OR G06F-0017?)
S24       49   S12 OR S15
S25       20   S24 AND IC=(G06Q-010/00 OR G06Q-0010/00 OR G06Q-050/00 OR -
                G06Q-0050/00 OR G06F-017? OR G06F-0017?)
S26       64   S23 OR S25
S27       26   S26 NOT AY=2001:2010/PR
S28       26   S26 NOT AD=20010315:20100827/PR
S29       26   S27 OR S28
```

 29/3,K/15   (Item 15 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
(c) 2010 WIPO/Thomson. All rts. reserv.
00803612   **Image available**
METHOD AND SYSTEM FOR IMPROVING ADHERENCE WITH A DIET PROGRAM OR OTHER
    MEDICAL REGIMEN
PROCEDE ET SYSTEME POUR AMELIORER L'OBSERVANCE D'UN PROGRAMME DIETETIQUE OU
    DE TOUT AUTRE REGIME MEDICAL
Patent Applicant/Assignee:
  HEALTH HERO NETWORK INC, Suite 111, 2570 West El Camino Real, Moutain
    View, CA 94040, US, US (Residence), -- (Nationality)
Inventor(s):
  BROWN Stephen J, 3324 Woodside Road, Woodside, CA 94062, US,
Legal Representative:
  BLACK Richard T (agent), Black Lowe & Graham, 816 Second Avenue, Seattle,
    WA 98104, US,
Patent and Priority Information (Country, Number, Date):
  Patent: WO 200137174 A1 20010525 (WO 0137174)
  Application: WO 2000US31364 20001115 (PCT/WO US0031364)
  Priority Application: US 99165818 19991116
Designated States:
(Protection type is "patent" unless otherwise stated - for applications
prior to 2004)
  AE AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CU CZ DE DK DZ EE ES FI GB
  GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MD MG
  MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT UA UG UZ
  VN YU ZA ZW
  (EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR
  (OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG
  (AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW
  (EA) AM AZ BY KG KZ MD RU TJ TM
Publication Language: English
Filing Language: English
Fulltext Word Count: 3937
Main International Patent Class (v7): G06F-017/60
Fulltext Availability:
  Detailed Description
  Claims

Detailed Description
... component and a diet suggestion component. The database is stored in
  memory 46 and includes program information. The program information
  includes food items, patient food preferences, recipes with

dietary information such as calories and fat
content, model meal plans and patient profile information. The
patient profile information includes weight history, weight goals, food
history, food preferences, demographic information and patient
shopping lists. The diet composer component selects food items based on
the model meal plan, patient food preferences, patient profile
inforination and patient information entered via the input device 35 and
food cost and availability information provided by the
delivery system 24. The diet suggestion component suggests
new food items or substitutions in the model meal plan based
on the selected food items. The components of the program application can
be distributed over the system - the delivery system 24 or the
user devices 20....

Claim
... nation for a user associated with the user system based upon responses
to the query sent from the user system to the server system, and
user profile information, and generates a food
delivery request
according to the determined diet program information, and
wherein the food delivery system prepares a food order according to the
food list, delivers the food order to the user, and
sends a record of the food order to the server system....

 29/3,K/21   (Item 21 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
(c) 2010 WIPO/Thomson. All rts. reserv.
00755449   **Image available**
INTEGRATED SYSTEM FOR ORDERING, FULFILLMENT, AND DELIVERY OF CONSUMER
    PRODUCTS USING A DATA NETWORK
SYSTEME INTEGRE DE COMMANDE, D'EXECUTION DE COMMANDE ET DE LIVRAISON DE
    PRODUITS DE CONSOMMATION FAISANT APPEL A UN RESEAU DE DONNEES
Patent Applicant/Assignee:
  WEBVAN GROUP INC, 310 Lakeside Drive, Foster City, CA 94404, US, US
    (Residence), US (Nationality)
Inventor(s):
  BORDERS Louis H, 435 Tasso Street, #300, Palo Alto, CA 94301, US,
  RELAN Arvind Peter, 2472 Whitney Drive, Mountain View, CA 94043, US,
  LLOYD Margaret Sue, 728 Nash Avenue, Menlo Park, CA 94025, US,
  BHARGAVA Sunil, 45 Sheldon Way, Hillsborough, CA 94010, US,
  WIJAYA Joyo, 125 Seminary Drive, Menlo Park, CA 94025, US,
  HAM Peter, 250 Walter Hays Drive, Palo Alto, CA 94303, US,
  CLOSSMAN Gray Andrew, 1944 Tasso Street, Palo Alto, CA 94301, US,
  MAYYA Ajit Ramachandra, 13575 Lomond Court, Saratoga, CA 94070, US,
Legal Representative:
  WOLF Dean E (agent), Beyer Weaver & Thomas, LLP, P.O. Box 130, Mountain
    View, CA 94042-0130, US,
Patent and Priority Information (Country, Number, Date):
  Patent: WO 200068859 A2-A3 20001116 (WO 0068859)
  Application: WO 2000US13038 20000511 (PCT/WO US2000013038)
  Priority Application: US 99133346 19990511; US 2000568603 20000510
Designated States:
(Protection type is "patent" unless otherwise stated - for applications
prior to 2004)
  AE AG AL AM AT AU AZ BA BB BG BR BY CA CH CN CR CU CZ DE DK DM DZ EE ES

```
    FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU
    LV MA MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT
    TZ UA UG UZ VN YU ZA ZW
    (EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE
    (OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG
    (AP) GH GM KE LS MW SD SL SZ TZ UG ZW
    (EA) AM AZ BY KG KZ MD RU TJ TM
```
Publication Language: English
Filing Language: English
Fulltext Word Count: 30001

Main International Patent Class (v7): G06F-017/60
Fulltext Availability:
  Detailed Description
Detailed Description
... to OMS) is processed into staging tables within OMS, where it may then
  be processed into transaction tables supported by the OMS batch
  processes.

  25
  Food Production Management Subsystem (MFG)
  The Food Production Management Subsystem (MFG)
  manages information
  and purchasing requirements relating to recipes, sub-recipes,
  ingredients, menus, food safety procedures, equipment usage, etc.
  According to a specific embodiment, SKU data and costs data may be
  interfaced from OMS to MFG. MFG then computes the cost and
  nutritional content of a "manufactured" selling SKU (e.g. a
  cooked item), and transmits the information back to OMS. MFG may also use
  food production plan and recipe information to
  determine ingredient purchasing requirements which will then be
  transmitted to OMS for procurement....

 29/3,K/23   (Item 1 from file: 348)
DIALOG(R)File 348:EUROPEAN PATENTS
(c) 2010 European Patent Office. All rts. reserv.
01531778
System for manufacturing and dispatching meal kits
System zur Herstellung und Auslieferung von vorbereiteten Mahlzeit-Sets
Systeme pour fabriquer et envoyer des kit repas
PATENT ASSIGNEE:
  UNILEVER PLC, (200923), Unilever House, Blackfriars, London EC4P 4BQ,
    (GB), (Applicant designated States: all)
INVENTOR:
  Goddard, Mervyn Roy, Unilever Bestfoods UK, Manor Royal, Crawley, West
    Sussex   RH10 2RQ, (GB)
  Hislop, Alexander, Unilever Bestfoods UK, Crompton Way, Manor Royal,,
    Crawley, West Sussex   RH10 2RQ, (GB)
LEGAL REPRESENTATIVE:
  Wurfbain, Gilles L. et al (86351), Unilever N.V., Patent Division, P.O.
    Box 137, 3130 AC Vlaardingen, (NL)
PATENT (CC, No, Kind, Date): EP 1278141 A1 030122 (Basic)
APPLICATION (CC, No, Date):   EP 2001306286 010720;
DESIGNATED STATES: AT; BE; CH; CY; DE; DK; ES; FI; FR; GB; GR; IE; IT; LI;
  LU; MC; NL; PT; SE; TR

EXTENDED DESIGNATED STATES: AL; LT; LV; MK; RO; SI
INTERNATIONAL PATENT CLASS (V7): G06F-017/60
ABSTRACT WORD COUNT: 17
NOTE: Figure number on first page: 1
LANGUAGE (Publication,Procedural,Application): English; English; English
FULLTEXT AVAILABILITY:
Available Text Language   Update   Word Count
       CLAIMS A (English)   200304   559
       SPEC A   (English)   200304   2562
Total word count - document A   3121
Total word count - document B   0
Total word count - documents A + B   3121

INTERNATIONAL PATENT CLASS (V7): G06F-017/60

...SPECIFICATION proportion of waste material, due to decay.
   In business, producers do not wish to disappoint customers with empty
   shelves due to an unexpected increase in demand, as this will mean
   that most likely the potential customer is lost for future business. As a
   result of this and of fluctuating demands, inflexible production,
   inflexible distribution and marketing systems, usually a certain surplus
   of such food products is prepared and put in the shelves
   (e.g. fridge cabinets). However, as such foods have limited best-by
   dates, the amount of material that...

...end is considerable. The system according to the present invention can
   help reducing the amount of waste material by better matching
   manufacturing and distribution with demand. Although systems have
   been invented in the past for this, it is submitted that the lay-out as
   disclosed herein enables improvement in which selling...

...an electronic storage means for storing data on products ("first
   electronic storage means') on which information can be stored about e.g.
   the products sold, nutritional values of the individual
   ingredients and/or whole meal kit, suppliers, purchase-, storage- and
   handling requirements of raw materials/ingredients, legal requirements,
   quantities, packaging and artwork specifications (pictures, leaflets,
   recipes etcetera), quality assurance etcetera. The above advantage
   is in particular achieved when selling chilled-stable food
   products....

 29/3,K/24   (Item 2 from file: 348)
DIALOG(R)File 348:EUROPEAN PATENTS
(c) 2010 European Patent Office. All rts. reserv.
01313900
Portable electronic terminal and data processing system
Tragbares elektronisches Terminal und Datenverarbeitungssystem
Terminal electronique et portable et systeme de traitement de donnees
PATENT ASSIGNEE:
  SYMBOL TECHNOLOGIES, INC., (417665), One Symbol Plaza, Holtsville, New
    York 11742-1300, (US), (Applicant designated States: all)
INVENTOR:
  Nambudri, Narayan, 37 Indian Trace, Kings Park, NY 11754, (US)
  Roslak, Thomas K., 34 Andy's Lane, Eastport, NY 11941, (US)
  Swartz, Jerome, 199 Old Field Road, Old Field, NY 11733, (US)
LEGAL REPRESENTATIVE:

Wagner, Karl H., Dipl.-Ing. (12561), WAGNER & GEYER Patentanwalte
    Gewurzmuhlstrasse 5, 80538 Munchen, (DE)
PATENT (CC, No, Kind, Date): EP 1124193 A1   010816 (Basic)
APPLICATION (CC, No, Date):   EP 2000102874 000211;
DESIGNATED STATES: DE; FR; GB; IT; SE
EXTENDED DESIGNATED STATES: AL; LT; LV; MK; RO; SI
INTERNATIONAL PATENT CLASS (V7): G06F-017/60
ABSTRACT WORD COUNT: 239
NOTE: Figure number on first page: 1
LANGUAGE (Publication,Procedural,Application): English; English; English
FULLTEXT AVAILABILITY:
Available Text Language   Update   Word Count
      CLAIMS A (English) 200133   4899
      SPEC A   (English) 200133   18678
Total word count - document A   23577
Total word count - document B   0
Total word count - documents A + B   23577

INTERNATIONAL PATENT CLASS (V7): G06F-017/60

...SPECIFICATION desired items. Price and other information associated with
   the frequent items can be updated, for example, whenever portable
   terminal 40 is in communication with host computer 16. Different
   lists can be maintained for each of a variety of shopping establishments.
   Further, customer preference files can be uploaded to host 16 at...

...40 and host 16 communicate (downloads, to update price (for example)
   could also be performed at this time). Many of a wide variety of customer
   preferences could be stored (e.g., vegetarian, health food).
   Additional details on database management are provided in the
   aforementioned U.S. Patent Application Serial No. 08/866,690 the
   disclosure of which has been previously incorporated herein by reference...

 29/3,K/25   (Item 3 from file: 348)
DIALOG(R)File 348:EUROPEAN PATENTS
(c) 2010 European Patent Office. All rts. reserv.
01310337
Personal shopping system
Personliches Einkaufssystem
Systeme d'achat personnalise
PATENT ASSIGNEE:
  SYMBOL TECHNOLOGIES, INC., (417665), One Symbol Plaza, Holtsville, New
    York 11742-1300, (US), (Applicant designated States: all)
INVENTOR:
  Roslak, Thomas K., 34 Andy's Lane, Eastport, New York 11941, (US)
  Petrovich, Adam, 415 Kittanning Pike, Pittsburgh, Pennsylvania 15215,
    (US)
  Schwartz, Jerome, 199 Old Field Road, Old Field, New York 11733, (US)
  Jenkins, Ian, 14 Blinker Light Road, Stony Brook, New York 11790, (US)
  Pellaumail, John, Wellers Cottage Crazies Hill, Wargrave RG10 8LY, (GB)
LEGAL REPRESENTATIVE:
  Wagner, Karl H., Dipl.-Ing. et al (12567), Wagner & Geyer, Patentanwalte,
    Gewurzmuhlstrasse 5, 80538 Munchen, (DE)
PATENT (CC, No, Kind, Date): EP 1120727 A2   010801 (Basic)
                              EP 1120727 A3   010808
APPLICATION (CC, No, Date):   EP 2001101197 010124;

PRIORITY (CC, No, Date): US 490529 000125
DESIGNATED STATES: AT; BE; CH; CY; DE; DK; ES; FI; FR; GB; GR; IE; IT; LI;
  LU; MC; NL; PT; SE; TR
EXTENDED DESIGNATED STATES: AL; LT; LV; MK; RO; SI
INTERNATIONAL PATENT CLASS (V7): G06F-017/60
ABSTRACT WORD COUNT: 116
NOTE: Figure number on first page: 1
LANGUAGE (Publication,Procedural,Application): English; English; English
FULLTEXT AVAILABILITY:
Available Text   Language   Update   Word Count
      CLAIMS A (English)   200131   2210
      SPEC A   (English)   200131   26944
Total word count - document A   29154
Total word count - document B   0
Total word count - documents A + B   29154

INTERNATIONAL PATENT CLASS (V7): G06F-017/60

...SPECIFICATION desired items. Price and other information associated with
  the frequent items can be updated, for example, whenever portable
  terminal 40 is in communication with host computer 16. Different
  lists can be maintained for each of a variety of shopping establishments.
  Further, customer preference files can be uploaded to host 16 at...

...40 and host 16 communicate (downloads, to update price (for example)
  could also be performed at this time). Many of a wide variety of customer
  preferences could be stored (e.g., vegetarian, health food).
  Additional details on database management are provided in the
  aforementioned U.S. Patent Application Serial No. 08/866,690 the
  disclosure of

IV. Text Search Results from Dialog

A. NPL Files, Abstract

```
File 141:Readers Guide 1983-2010/Jun
         (c) 2010 The HW Wilson Co
File 155:MEDLINE(R) 1950-2010/Aug 25
         (c) format only 2010 Dialog
File  35:Dissertation Abs Online 1861-2010/Jul
         (c) 2010 ProQuest Info&Learning
File 474:New York Times Abs 1969-2010/Aug 27
         (c) 2010 The New York Times
File 475:Wall Street Journal Abs 1973-2010/Aug 27
         (c) 2010 The New York Times
File 583:Gale Group Globalbase(TM) 1986-2002/Dec 13
         (c) 2002 Gale/Cengage
File  65:Inside Conferences 1993-2010/Aug 26
         (c) 2010 BLDSC all rts. reserv.
File  99:Wilson Appl. Sci & Tech Abs 1983-2010/Jun
         (c) 2010 The HW Wilson Co.
File 256:TecTrends 1982-2010/Aug W4
         (c) 2010 Info.Sources Inc. All rights res.
File   2:INSPEC 1898-2010/Aug W4
         (c) 2010 The IET
File  50:CAB Abstracts 1972-2010/Aug W5
         (c) 2010 CAB International
File  51:Food Sci.&Tech.Abs 1969-2010/Aug W4
         (c) 2010 FSTA IFIS Publishing
File  53:FOODLINE(R): Science 1972-2010/Aug 27
         (c) 2010 LFRA
File  79:Foods Adlibra(TM) 1974-2002/Apr
         (c) 2002 General Mills
File 203:AGRIS 1974-2010/Jun
         Dist by NAL, Intl Copr. All rights reserved
File  10:AGRICOLA 70-2010/Aug
         (c) format only 2010 Dialog
File   5:Biosis Previews(R) 1926-2010/Aug W4
         (c) 2010 The Thomson Corporation
File 164:Allied & Complementary Medicine 1984-2010/Aug
          (c) 2010 BLHCIS
File 162:Global Health 1983-2010/Aug W5
         (c) 2010 CAB International
File  73:EMBASE 1974-2010/Aug 27
         (c) 2010 Elsevier B.V.
File  34:SciSearch(R) Cited Ref Sci 1990-2010/Aug W4
         (c) 2010 The Thomson Corp
File 434:SciSearch(R) Cited Ref Sci 1974-1989/Dec
         (c) 2006 The Thomson Corp

Set     Items    Description
S1      89837    RECIPE OR RECIPES
S2    1378515    (CREAT? OR SUGGEST? OR RECOMMEND? OR SHAPE? OR SHAPING OR -
                 DEVELOP? OR GENERAT? OR PROVID? OR PRESENT? OR CUSTOMIZ? OR C-
```

```
                    USTOMIS? OR PRODUC?)(8N)(MENU OR MENUS OR MEAL OR MEALS OR DI-
                    SH OR DISHES OR SERVING OR SERVINGS OR FOOD OR FOODS)
S3    19648324  NUTRITION? OR NUTRIENT? OR NUTRITIOUS? OR NUTRITIVE? OR HE-
                    ALTH? OR DIET OR DIETARY OR DIETETIC OR CALORIE OR CALORIES OR
                    CALORIC OR VITAMIN? OR NOURISHMENT OR THERAPEUTIC OR DIABET?
S4     1243363  S3(3N)(VALUE OR VALUES OR DATA OR INFORMATION OR PROFILE OR
                    PROFILES OR FACT OR FACTS OR COUNT OR COUNTS OR CONTENT OR C-
                    ONTENTS OR BENEFIT OR BENEFITS OR PROPERTY OR PROPERTIES OR A-
                    TTRIBUTE OR ATTRIBUTES OR RATE OR RATES)
S5     5962374  PREFERENCE? OR (REGION? OR GEOGRAPHIC?)(5N)DIFFERENCE? OR -
                    TASTE OR TASTES OR DIET(2N)(TYPES OR TYPES) OR BELIEF OR BELI-
                    EFS OR RELIGION? OR ALLERG? OR EXCHANGE()(RATE OR RATES) OR N-
                    EED OR NEEDS OR RESTRICTION?
S6     1185651  (FOOD OR MEAL OR NUTRITION? OR KITCHEN OR CAFETERIA OR COO-
                    KING)(2N)(PROFESSIONAL?? OR PREPARER? OR PLANNER? OR SPECIALI-
                    ST? OR MANAGER? OR WORKER?) OR DIETI?IAN? OR NUTRITIONIST? OR
                    USER? OR COOK OR COOKS
S7       95427  S6(8N)(LINK? OR CONNECT? OR COMMUNICAT? OR CORRESPOND? OR -
                    SEND? OR SENT OR TRANSMIT? OR DELIVER? OR RECEIV?)
S8      180290  (TRACK? OR MONITOR? OR MANAG?)(8N)(INVENTORY OR INVENTORIES
                    OR SUPPLY OR SUPPLIES OR FOOD? OR ITEM OR ITEMS)
S9          15  AU=( NACEY G? OR NACEY, G? OR NACEY(2N)(G OR GENE))
S10          1  S9 AND (S1 OR S2 OR S4)
S11       1937  S1 AND S2 AND S4
S12        519  S11 AND (S5 OR S7 OR S8)
S13    4191094  (HEALTHCARE OR CARE OR HOSPICE OR RETIREMENT OR MEDICAL OR
                    REHABILITATION OR NURSING)(3N)(FACILITY OR FACILITIES OR CENT-
                    ER OR CENTERS OR CENTRE OR CENTRES OR HOME OR HOMES) OR HOSPI-
                    TAL OR HOSPITALS OR SCHOOL OR SCHOOLS OR STAFF()CANTEEN?
S14      78724  (FOOD OR FOODS OR MEAL OR MEALS)(2N)(SERVICE? OR MANAG?)
S15        158  S12 AND (S13 OR S14)
S16       1225  S1(S)S2(S)S4
S17        155  S16(S)S13
S18        101  S17 AND (S5 OR S7 OR S8 OR S14)
S19         74  S18 NOT S18/2001:2010
S20         49  RD  (unique items)
S21      69382  S2(15N)(S4 OR S5)
S22       1164  S21(S)S1
S23        202  S22(S)(S13 OR S14)
S24         36  S23(S)(S7 OR S8)
S25        127  S23 AND(COMPUTER OR COMPUTERS OR PROCESSOR? OR SYSTEM OR S-
                    YSTEMS OR SOFTWARE OR APPLICATION OR APPLICATIONS OR APP OR A-
                    PPS OR PROGRAM OR PROGRAMS OR PROGRAMME OR PROGRAMMES OR DATA-
                    BASE? OR STORAGE()DEVICE?)
S26        134  S24 OR S25
S27         94  S26 NOT S26/2001:2010
S28         71  RD  (unique items)
S29        101  S20 OR S28
```

 29/5/3   (Item 1 from file: 155)

12061233   PMID: 8818065
 Improving school breakfasts: effects of the CATCH Eat Smart Program
 on the nutrient content of school breakfasts.

Dwyer J T; Hewes L V; Mitchell P D; Nicklas T A; Montgomery D H; Lytle L A; Snyder M P; Zive M M; Bachman K J; Rice R; Parcel G S

Frances Stern Nutrition Center, New England Medical Center Hospital, Boston, Massachusetts, 02111, USA.

Preventive medicine (UNITED STATES) Jul-Aug 1996, 25 (4) p413-22, ISSN 0091-7435--Print 0091-7435--Linking Journal Code: 0322116

Contract/Grant Number: U01-HL-39852; HL; NHLBI NIH HHS United States; U01-HL-39880; HL; NHLBI NIH HHS United States; U01-HL-39906; HL; NHLBI NIH HHS United States; +

Publishing Model Print

Document type: Clinical Trial; Journal Article; Multicenter Study; Randomized Controlled Trial; Research Support, U.S. Gov't, P.H.S.

Languages: ENGLISH

Main Citation Owner: NLM

Record type: MEDLINE; Completed

Subfile: INDEX MEDICUS

BACKGROUND: This paper describes the impact of the Eat Smart School Nutrition Program, the food service component of the Child and Adolescent Trial for Cardiovascular Health (CATCH), on the percentage of calories from total fat and saturated fat and the sodium content of school breakfasts. METHODS: Fifty-nine of the 96 CATCH schools offered breakfast. We collected 5 consecutive days of school breakfast menu, recipe, and vendor product information at three periods to assess the nutrient content of the school menus as offered. RESULTS: At baseline (Fall 1991), intervention school breakfasts provided 28% of calories from total fat and control schools 30%. Decreases occurred over time in both groups, but no significant differences were attributable to the intervention (adjusted mean difference = -0.4; P = 0.77). Saturated fat exceeded the Eat Smart goal at baseline in all schools and by follow-up (Spring 1994), the reduction in mean percentage of calories from saturated fat was greater in intervention than in control schools (adjusted mean difference = -1.6%; P = 0.052). Sodium goals were not achieved. Mean calorie levels were maintained at or above Eat Smart goals throughout the study in both groups. Differences over time in other dietary variables (percentage of calories from protein and carbohydrate and mean levels of protein, carbohydrate, calcium, iron, vitamin A value, vitamin C, total sugars, and dietary fiber) were not statistically significant between groups. No significant reductions in student participation in the School Breakfast Program (SBP) occurred. CONCLUSIONS: The Eat Smart food service intervention improved school breakfast composition, but not significantly more so than in control schools. Fat and saturated fat in school breakfasts were lowered while maintaining calories, other essential nutrient levels, and student participation in the SBP. Secular trends and also the possibility that control schools were affected by the Eat Smart intervention may account for these findings.

Tags: Female; Male

Descriptors: *Cardiovascular Diseases--prevention and control--PC; *Food Services--standards--ST; *Health Promotion--organization and administration--OG; *School Health Services --organization and administration--OG; Adolescent; Child; Dietary Fats; Energy Intake; Humans; Intervention Studies; Program Development; Program Evaluation; Sodium, Dietary; United States

CAS Registry Number: 0 (Dietary Fats); 0 (Sodium, Dietary)

Record Date Created: 19961105

Record Date Completed: 19961105

29/5/4   (Item 2 from file: 155)
DIALOG(R)File 155:MEDLINE(R)
(c) format only 2010 Dialog. All rts. reserv.
12061232 PMID: 8818064
  Changes in the nutrient content of school lunches: results from the CATCH
Eat Smart Food service Intervention.
  Osganian S K; Ebzery M K; Montgomery D H; Nicklas T A; Evans M A;
Mitchell P D; Lytle L A; Snyder M P; Stone E J; Zive M M; Bachman K J; Rice
R; Parcel G S
  New England Research Institutes, Inc., Watertown, Massachusetts, 02172,
USA.
  Preventive medicine (UNITED STATES) Jul-Aug 1996, 25 (4) p400-12,
ISSN 0091-7435--Print 0091-7435--Linking   Journal Code: 0322116

  Publishing Model Print
  Document type: Clinical Trial; Journal Article; Multicenter Study;
Randomized Controlled Trial; Research Support, U.S. Gov't, P.H.S.
  Languages: ENGLISH
  Main Citation Owner: NLM
  Record type: MEDLINE; Completed
  Subfile: INDEX MEDICUS

  BACKGROUND: The Child and Adolescent Trial for Cardiovascular Health
(CATCH) tested the effectiveness of a multilevel intervention aimed at
promoting a healthful school environment and positive eating and physical
activity behaviors in children. The CATCH Eat Smart Program targeted the
school food service staff and aimed to lower the total fat,
saturated fat, and sodium content of school meals. METHODS: The Eat Smart
intervention was conducted in 56 intervention schools over a 2(1/2)-year
period.+Five consecutive days of school menu, recipe, and vendor product
information were collected from intervention and control schools at three
intervals, Fall 1991, Spring 1993, and Spring 1994, to assess the
nutrient content of school menus as offered. RESULTS:
There was a significantly greater mean reduction in the percentage of
calories from total fat (adjusted mean difference -4.1%; P < 0.0001) and
saturated fat (adjusted mean difference -1.3%; P = 0.003) in intervention
compared with control schools from baseline to follow-up. Although
the sodium content of school lunches increased in both conditions,
the mean increase was significantly lower in intervention schools
(adjusted mean difference -89 mg; P = 0.034). There were no statistically
significant differences for total amounts of cholesterol, carbohydrate,
protein, dietary fiber, total sugars, calcium, iron, vitamin A
value, and vitamin C. Average total calories decreased
significantly; however, the mean total calories (683 kcal) for intervention
schools remained above one-third of the Recommended Dietary
Allowances for this age group. CONCLUSIONS: The CATCH Eat Smart
intervention successfully lowered the total fat and saturated fat content
of school lunches as offered, while maintaining recommended amounts
of calories and essential nutrients.
  Tags: Female; Male
  Descriptors: *Cardiovascular Diseases--prevention and control--PC; *
Food Services--standards--ST; *Health Promotion--organization
and administration--OG; *School Health Services --organization and
administration--OG; Adolescent; Child; Dietary Fats; Energy Intake; Humans;

Intervention Studies; Nutritional Requirements; Program Evaluation; Sodium,
Dietary; United States
  CAS Registry Number: 0   (Dietary Fats); 0   (Sodium, Dietary)
  Record Date Created: 19961105
  Record Date Completed: 19961105

 29/5/7   (Item 5 from file: 155)
DIALOG(R)File 155:MEDLINE(R)
(c) format only 2010 Dialog. All rts. reserv.
07388857   PMID: 10268684
  A computerized food management system for an extended care unit.
  Galloway M E; Kraus G
  Journal of the Canadian Dietetic Association (CANADA)   Oct 1983, 44
  (4)   p347-57, ISSN 0008-3399--Print 0008-3399--Linking   Journal Code:
0415554
  Publishing Model Print
  Document type: Journal Article
  Languages: ENGLISH
  Main Citation Owner: NLM
  Record type: MEDLINE; Completed
  Subfile: Health Administration
  Burnaby Hospital recently implemented   a computerized Food
Management System. The system is fully operational in the
Extended Care Unit (ECU) and now is being introduced in the Acute Care Unit
(ACU). The main goals for the new program were: cost savings, more
effective use of foodservice employee time and skills, and better patient
care. To date, the total time saved by use of the computerized system
has been equivalent to one full time employee. The ECU dietitian's and the
dietary technician's duties have been upgraded. The technician has been
relieved of clerical tasks and has taken over some responsibilities
formerly performed by the dietitian; the dietitian is able to perform more
administrative and planning tasks; and the former ECU coordinator is
manager of patient services and responsible for coordinating changes in the
computer system. Research indicates that this system,
designed and developed for Burnaby Hospital by Rick Hepting &
Associates and running on an MAI Basic Four min computer, model 210,
is unique among North American hospitals. Current applications
include manipulation of patient diet information for automatic menu
processing, food tallying, and production of nourishment labels. Future
enhancements will take care of production reporting, standard
recipe printouts, food cost analysis, and nutrient analysis.
The system has valuable potential for use in other hospitals.
  Descriptors: *Computers;   *Food   Service, Hospital
--organization and administration--OG; British Columbia; Hospital Bed
Capacity, 300 to 499; Menu Planning
  Record Date Created: 19841219
  Record Date Completed: 19841219

 29/5/10   (Item 1 from file: 35)
DIALOG(R)File 35:Dissertation Abs Online
(c) 2010 ProQuest Info&Learning. All rts. reserv.
01558596 ORDER NO: AAD13-82869
NUTRIENT ANALYSIS OF MENUS IN PRIVATE PAY AND MEDICARE/MEDICAID FUNDED LONG

TERM CARE FACILITIES: A COMPARISON
  Author: SCOTT, MELISSA MAUREEN
  Degree: M.SC.
  Year: 1996
  Corporate Source/Institution: TEXAS WOMAN'S UNIVERSITY (0925)
  Source: VOLUME 35/03 of MASTERS ABSTRACTS.
           PAGE 800. 48 PAGES
  Descriptors: HEALTH SCIENCES, NUTRITION ; HEALTH SCIENCES, HEALTH CARE
                MANAGEMENT
  Descriptor Codes: 0570; 0769

      The purpose of this study was to evaluate the nutritional adequacy of
menus in five private pay and five Medicare/Medicaid funded long term
care facilities. Standardized recipes and one weeks menus
from each facility were entered into Minnesota NDS 2.8 for nutrient
analysis. Values for nine nutrients were compared against the RDAs for
males 51 years of age and older. Menu quality was analyzed using the Food
Guide Pyramid and the Food Guidance System. Statistical analysis of
nutrient values of the facilities with recommended levels showed levels of
zinc and vitamin B6 provided by the Medicare/Medicaid facilities to be
significantly lower (p $<$.025) than the RDA levels. Inadequate servings of
legumes and dark green vegetables compared to Food Guidance
System recommended levels is one reason for the lower
nutrient values for the Medicare/Medicaid facilities. There
were no significant differences between nutrient values calculated for
Medicare/Medicaid facilities and private pay facilities.

 29/5/12   (Item 1 from file: 99)
DIALOG(R)File 99:Wilson Appl. Sci & Tech Abs
(c) 2010 The HW Wilson Co. All rts. reserv.
2974513 H.W. WILSON RECORD NUMBER: BAST00014495
HACCP Master 2000
Journal of Environmental Health v. 62 no7 (March 2000) p. 26 ISSN:
0022-0892 LANGUAGE: English RECORD STATUS: Corrected or revised record

ABSTRACT: The HACCP Master 2000 Food Safety Planner CD-ROM is a perfect management
tool for food service companies.
Retailing at $295 for National Environmental Health Association (NEHA)
members and $344 for nonmembers, the CD-ROM is especially useful for
food service companies that regularly prepare and change many
food products to suit clientele needs. It is
user-friendly, and, because it automatically assesses recipes and
food processes according to HACCP principles, it can be used by food
managers to rapidly and cost-effectively draw up a HACCP food safety
plan. The CD-ROM can be purchased through the NEHA.

DESCRIPTORS: Food technology software; Hazard analysis and critical
  control point standards;

 29/5/13   (Item 1 from file: 2)
DIALOG(R)File   2:INSPEC
(c) 2010 The IET. All rts. reserv.

02644401
Title: An on-line nutrition information system for the clinical dietician
Author(s): Petot, G.J. 1; Houser, H.B. 1; Uhrich, R.V. 1

Affiliation(s):
   1. Dept. of Nutrition & Biometry, Case Western Reserve University, Cleveland,
OH, USA

Book Title: Proceedings of the Fourth Annual Symposium on Computer
   Applications in Medical Care
Inclusive Page Numbers: 429-38
Publisher: IEEE, New York, NY
Country of Publication: USA
Publication Date: 1980
Conference Title: Fourth Annual Symposium on Computer Applications in
   Medical Care
Conference Date: 2-5 Nov. 1980
Conference Location: Washington, DC, USA
Conference Sponsor: IEEE
Editor(s): O'Neill, J.T.
Part: I
Number of Pages: xxxiv+694
Language: English
Document Type: Conference Paper (PA)
Treatment: Application (A)

Abstract: A university based computerized nutrient data base has been
   integrated into an on-line nutrition information system in a large
   acute care hospital. Key elements described in the design and
   installation of the system are the addition of hospital
   menu items to the existing nutrient data base, the
   creation of a unique recipe file in the computer,
   production of a customized menu/nutrient handbook,
   preparation of forms and establishment of output formats.
   Standardization of nutrient calculations in the clinical and food
   production areas, variety and purposes of various format options, the
   advantages of time-sharing and plans for expansion of the system
   are discussed. (7 refs.)

Subfile(s): C (Computing & Control Engineering)
Descriptors: management information systems; medical administrative
   data processing; medical computing
Identifiers: on-line nutrition information system; clinical
   dietician; nutrient data base; acute care hospital; hospital menu;
   recipe file; nutrient calculations
Classification Codes: C7140 (Medical administration); C7330 (Biology and
   medical computing)
International Patent Classification:
G06F-0019/00 (Digital computing or data processing equipment or methods,
   specially adapted for specific applications)
G06Q-0050/00 (Systems or methods specially adapted for a specific
   business sector, e.g. health care, utilities, tourism or legal services)
INSPEC Update Issue: 1981-003
Copyright: 1981, IEE

 29/5/14   (Item 2 from file: 2)
DIALOG(R)File   2:INSPEC
(c) 2010 The IET. All rts. reserv.
01835124
Title: Utilizing computers for large scale food service operations

Author(s): Ratner, H. 1
Affiliation(s):
   1. Dept. of Mental Hygiene, State of New York, Albany, NY, USA
Journal: Bulletin of the Operations Research Society of America, pp.B340
Country of Publication: USA
Publication Date: Fall 1975
Conference Title: ORSA/TIMS National Meeting. (Abstracts only)
Conference Date: 17-19 Nov. 1975
Conference Location: Las Vegas, NV, USA
Conference Sponsor: Operations Res. Soc. America Inst. Management Sci
ISSN: 0030-3666
ISSN Type: print
CODEN: ORSBAS
Language: English
Document Type: Conference Paper in Journal (PA)
Abstract: Three New York State Departments use a Computerized Food
   Management System involving purchasing, warehousing,
   requisitioning, billing, delivery, production, long and short range
   budgeting (including per capita costs by diet), nutritional,
   recipe, menu analysis and yearly food projections. A
   Food Plan provides for 13 nutritional diet modifications and
   textures for therapeutic needs. Two warehouses and processing
   plants for baked products, dry mixes, and processed vegetables use the
   computerized system to manage deliveries of contract purchased and
   manufactured products to 63 institutions. Locally purchased
   foods, not centrally warehoused, are also monitored. The
   plan is flexible and adapts to changing needs.
Subfile(s): C (Computing & Control Engineering)
Descriptors: administrative data processing
Identifiers: large scale food service operations; purchasing; warehousing;
   requisitioning; billing; delivery; production; budgeting; menu analysis;
   nutritional diet modifications; computerised food management system
Classification Codes: C7190 (Other fields of business and administrative
   computing)
INSPEC Update Issue: 1975-010

 29/5/15   (Item 1 from file: 50)
DIALOG(R)File 50:CAB Abstracts
0007644352   CAB Accession Number: 19981417776
   Nutrition for food service managers: concepts, applications, and
 management.
   Khan, M. A.
   Department of Hospitality & Tourism Management, Virginia Polytechnic
 Institute & State University, Virginia, USA.
   xvi + 393 pp.
   Publication Year: 1998
   Publisher: John Wiley and Sons   New York, USA
   ISBN: 0-471-12951-8
   Language: English
   Record Type: Abstract
   Document Type: Book

   This   book   covers: Nutrition   and   food   service
 management ; Proteins; Carbohydrates; Lipids-fats and oils;

Fat-soluble vitamins; Water-soluble vitamins; Minerals; Water and electrolytes; Nutritional recipe development; Nutritional menu planning; Food and nutrition labelling; Food purchasing and storage-the nutritional point of view; Food preparation and nutrient retention; Special diets and nutritional needs; and Management and marketing from a nutritional point of view. Four appendices are provided on: retention of nutrients, dietary fibre content of foods, nutrient composition of foods, and nutrient composition of foods available electronically.
  many ref.

DESCRIPTORS: diets; fats; food composition; food industry; foods; hospitality industry; labelling; minerals; nutrition; proteins; storage ; vitamins
IDENTIFIERS: labeling; labels
ORGANISM DESCRIPTORS: man
BROADER TERMS: Homo; Hominidae; Primates; mammals; vertebrates; Chordata; animals; eukaryotes
CABICODES: Human Nutrition (General) (VV100)

 29/5/16   (Item 2 from file: 50)
DIALOG(R)File 50:CAB Abstracts
(c) 2010 CAB International. All rts. reserv.
0006140828   CAB Accession Number: 19891415385
  Nutrition and dietetics. Volume 4. Practical nutrition. The most important forms of diet, standardized hospital diet, special tables.
  Original Title: Ernahrungslehre und Diatetik. Band IV. Praktische Ernahrungslehre. Die wichtigsten Diatformen, standardisierte Krankenkost, Spezialtabellen.
  372 pp.
  Publication Year: 1988
  Editors: Holtmeier, H. J.
  Publisher: Georg Thieme Verlag Stuttgart, German Federal Republic
  ISBN: 3-13-473001-4
  Language: German
  Record Type: Abstract
  Document Type: Book

  This fourth volume of a comprehensive series is concerned with the nutritional care of the sick. Standardized balanced diets, well tried and tested, are presented in the form of complete quantified menus , with the requisite recipes, covering all meals and snacks for each of 28 days. Nutrient values and ratios are shown, as well as absolute amounts of 27 or more nutrients supplied daily by the individual menus with each diet. The menu on any particular day is kept as uniform as possible, apart from necessary adjustments dictated by the needs or limitations of the different types of patient. The categories considered are light hospital diets for persons confined to bed; complete or special diets for diabetics; a reducing programme (4200 kJ); a general diet for gastric conditions; a general and a strict diet for liver and gall bladder patients; a low-sodium diet (51 mgEq). Part II is devoted to ovo-lacto-vegetarian and strictly vegetarian diets for use in different disorders, also, with fewer menus, low-purine diets designed for patients with gout and hyperuricaemia. The book, intended mainly for doctors and dietitians, consists almost entirely of tabular or similarly systematized material, clearly presented and indexed. There is nothing bland or dreary

about this invalid fare. The healthy, and hopefully health-conscious,
reader may well be tempted to try out some of these dishes too.
  136 ref.

DESCRIPTORS: Dietetics
ORGANISM DESCRIPTORS: Man
BROADER TERMS: Homo; Hominidae; Primates; mammals; vertebrates; Chordata;
   animals; eukaryotes
CABICODES: Nutrition related Disorders and Therapeutic Nutrition (VV130)

 29/5/17   (Item 1 from file: 51)
DIALOG(R)File 51:Food Sci.&Tech.Abs
(c) 2010 FSTA IFIS Publishing. All rts. reserv.
0001467574   FSTA ACCESSION NO.: 1996-01-G-0003
  PUBLICATION TITLE: Nutrition guidelines for hospital catering.
  United Kingdom, Department of Health
  1995 , 80pp.
  PUBLISHER: PO Box 410, Wetherby LS23 7LN, UK; Department of Health.
  REFERENCES: 23 ref.
  DOCUMENT TYPE: Report RECORD TYPE: Abstract
  LANGUAGE: English
  This report is intended to provide a framework in which hospital catering
services can continue to develop and meet nutrition requirements for
patients. The document is of interest to hospital catering services and
those concerned with hospital nutritional provision. Nutritional guidelines
are provided on general standards and standards for specific patient
groups; certain catering processes are discussed to highlight their role in
the maintenance of nutritional content during the delivery of food to the
patient. The document is divided into 17 sections, as follows: Introduction
(pp. 3-6); Nutrient guidelines (pp. 7-35); Menu planning (pp. 36-40);
Standard recipes (pp. 41-42); Commodity specifications (p. 43); Kitchen
delivery and storage (pp. 44-45); Production methods (p. 46);
Food distribution to wards (p. 47); Service of food at
the ward/dining area (pp. 48-49); Presentation of food (p. 50);
Good communications (p. 51); Patient assessment (pp. 52-53); Implementation
(pp. 54-56); Monitoring (pp. 56-57); Glossary of terms (p. 58); References
(pp. 59-60, 23 ref.); and Appendices (pp. 61-80; COMA dietary
reference values; Systems of food service to patients;
Examples of protein content of foods; Ethnic, cultural and religious diets;
and Examples of nutrient sources).
  DESCRIPTORS: MEALS; NUTRITION; PROCESSED FOODS; REPORT
  SECTION HEADINGS: Catering, speciality & multi-component foods
  SECTION CODES: G (Catering, speciality & multi-component foods)
  RECORD HISTORY: Created: Jan 01, 1996 (19960101)
  DIALOG UPDATE DATE: 20091003; 22:26:02 EST

 29/5/18   (Item 2 from file: 51)
DIALOG(R)File 51:Food Sci.&Tech.Abs
(c) 2010 FSTA IFIS Publishing. All rts. reserv.
0001448094   FSTA ACCESSION NO.: 1994-12-A-0087
  A software program for calculation of food composition and diets: nutrition.
  Martin-Pena, G.; Wert-Ortega, R.; Vigil-Medina, L.; Perianes-Matesanz, J.
; Ruiz-Galiana, J.
  Unidad de Nutr. y Dietetica, Hospital de Mostoles, Calle Rio Jucar s/n,
Mostoles, 28935 Madrid, Spain

Alimentaria 1993 , (No. 242) 19-23
REFERENCES: 43 ref.
DOCUMENT TYPE: Journal Article RECORD TYPE: Abstract ISSN: 0300-5755
LANGUAGE: Spanish SUMMARY LANGUAGE: English
  A Spanish nutritional database containing data on composition of
575 foods, with information on 67 food constituents, is described. The
database is run on specially created software provided by
Mostoles Hospital, Spain, and contains data obtained from a number of
acknowledged sources worldwide including the Spanish Ministry of
Agriculture, Fisheries and Food. The version 1.0 software, which is
easy to use, enables the user to create recipes, menus
and diets of known nutritional composition and value. Examples
are given of a typical database entry (composition of hake) and of
the contents of various database fields (macronutrients, minerals,
trace elements, vitamins, other components, e.g. cholesterol and fatty acids).
  DESCRIPTORS: DATABASES; FOODS; INFORMATION TECHNOLOGY; NUTRIENTS
  SECTION HEADINGS: Food sciences
  SECTION CODES: A (Food sciences)
  RECORD HISTORY: Created: Dec 01, 1994 (19941201)
  DIALOG UPDATE DATE: 20091003; 22:26:02 EST

 29/5/21   (Item 2 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Science
(c) 2010 LFRA. All rts. reserv.
00357374   FOODLINE ACCESSION NUMBER: 384528
Nutrition guidelines for hospital catering.
Department of Health; Nutrition Task Force
80pp.
PUBLISHER: Department of Health, Wetherby
1995
CLASSIFICATION: 613.2:64.026
LANGUAGE: English
DOCUMENT TYPE: Book
FOODLINE UPDATE CODE: 19951004
ABSTRACT: Hospital caterers need to promote healthy eating habits and provide for the
needs of specific groups within the hospital population. The information in this
document aims at ensuring that each patient's nutritional needs are met. Nutritional
guidelines are based on the COMA report on Dietary Reference Values (DRVs). Minimum
dietary levels are given for protein, energy, fat, sugar, salt, vitamin C, iron and
folic acid, fluids and dietary fibre. Practical observations are made on the dietary
requirements of children, patients requiring food with a modified consistency, elderly
patients, long-stay patients, maternity patients, mental health patients and
orthopaedic patients. Information is given on menu planning; standard recipes;
commodity specifications; kitchen delivery and storage; production methods; food
distribution to wards; presentation of food; patient assessment; monitoring systems;
and ethnic, cultural and religious diets.
SECTION HEADING: OLD MATERIAL
DESCRIPTORS: BASIC GUIDE; D R V; DIET; DISTRIBUTING; FACTORS AFFECTING;
    HOSPITAL FOOD; HOSPITAL MEALS; HOSPITALS; MEALS; MENUS;
   MONITORING; NUTRIENTS; NUTRITIONAL STATUS; NUTRITIONAL VALUE;
   PATIENTS; PLANNING; RECOMMENDED; REQUIREMENTS

29/5/23   (Item 1 from file: 203)
DIALOG(R)File 203:AGRIS
 02452329 AGRIS No: 2001-039813
   [A computer application program for the nutritional
analysis of Indonesian foods] (Perangkat lunak komputer untuk penentuan
kecukupan asupan gizi makanan Indonesia)
   Utomo, B.T. (PT. Mikro Komputindo, Yogyakarta (Indonesia). Alumni
 Fakultas Teknologi Pertanian); Suparmo; Murdiati, A.
   Journal: AGRITECH, 1998, v. 18(1) p. 11-17
   Notes: 12 ill.; 3 tables; 44 reference   ISSN: 0216-0455   Notes:
 Received 1999; available in microfiche format 266/mf/1999
   Language: English   Summary Language: English
   Place of Publication: Indonesia
   Document Type: Journal Article, Summmary
   Journal Announcement: 2709   Record input by Indonesia
   A   computer   application   program   has   been
developed specifically for the nutritional analysis of Indonesian
(traditional) foods. The program is also aimed to analyse the
nutritional content of the food as percentage of nutritional
dietary allowance of any person at any age, weight and activity. Three
data base sources are essential for the algorithm of the calculation,
which are food composition table, recommended dietary allowance and over
350 recipes of Indonesian traditional foods. The required input are
respondent's data such as sex, age, activity, and state of growth and the
kind and amount foods to be eat. The output obtained is table of food
nutritional composition, e.g. calorie, carbohydrate, protein, lipid,
cholesterol, vitamins, and minerals and percentage of the daily intake.
The program run under Window 95 is very friendly to apply, and
writen in Indonesian language. This program would be very useful to
nutrition counselor, and nutritionists in food industry, catering, hotel,
restaurant, fitness center and may be hospitals in providing
nutritional information's to their customers.

Descriptors in English: *COMPUTER SOFTWARE; *FOODS; *
  NUTRIENTS; *NUTRITIONAL STATUS; *INDONESIA;   ASIA; COMPUTERS;
  EQUIPMENT; SOUTH EAST ASIA;
Section Headings: U10 (AUXILIARY DISCIPLINES -- Mathematics and
  statistics) ; S01 (HUMAN NUTRITION -- General aspects)

 29/5/26   (Item 3 from file: 10)
DIALOG(R)File 10:AGRICOLA
5447547 10570669 Holding Library: BRB; m/c; AGL
   Simplified quantity recipes nursing/convalescent homes and hospitals /
Mabel Cavaiani [and] Muriel Urbashich
  Cavaiani, Mabel. Urbashich, Muriel, 1927-
  [2nd. ed.]
  Washington, D.C. : National Restaurant Association, 1986.
  316 p. : ill. ; 22 x 27 cm.
  ISBN: 091452805X
  DNAL CALL NO: RA975.5.D5C3 1986
  Language: English
  Includes index.
  Place of Publication: District of Columbia

Document Type: Monograph
   Abstract: Simplified, economical standardized recipes for
hospitals and nursing homes are introduced in this manual
from the National Restaurant Association. Background information is
provided on recipe factoring, volume and weight equivalent measures,
com mon purchasing units, edible portion per pound of purchased foods, and
capacity of commonly used dippers and ladles. Dietary
information includes 1) descriptions of common therapeutic diets
(sodium-controlled, bland, lowfat, low-cholesterol, lactose-restricted,
soft, diabetic) and 2) the American Diabetic Association "Exchange Lists
for Meal Planning." Recipes use basic, simple food preparation
equipment and provide fewer calories, less sugar and saturated fat
and more fiber than other standardized recipes .Recipe
categories include soups, meats, poultry, fish, cheese and eggs, potatoes,
salads, vegetables, cakes and cookies, puddings, sauces, and breads. A
detailed subject index in includ
   DESCRIPTORS: Nursing homes; Hospitals; Quantity cooking; quantity food
preparation; Dietary Guidelines;
   Identifiers: popular works.; standardized recipes.; institutional
food service.
   Section Headings: T120   FOOD SERVICE

 29/5/27   (Item 4 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
5446831 86864055 Holding Library: MUU; AGL
   Preparing food for preschoolers a guide for food service personnel. --
   Nutrition Education and Training Program
   Lundin, Janet.; O'Malley, Edward T.
   California. State Dept. of Education.
   Sacramento : California State Dept. of Education, 1983.
   v, 38 p. : ill. ; 22 cm.
   DNAL CALL NO: TX820.P74
   Language: English
   "Edited by Janet Lundin and Edward T. O'Malley."; "Nutrition Education
and Training Program."
   Place of Publication: California
   Document Type: Monograph; Bibliographies
   Abstract: Helping children to develop positive attitudes toward
nutritious foods and to maintain good eating habits throughout their lives
is the major objective of this guide developed for food service
 personnel by the Nutrition Education and Training Program of the
U.S. Department of Agriculture. Appearance, texture, and taste are
important factors making food appealing to children. Food preparation
practices that encourage good eating habits in children include 1)
seasoning foods mildly, 2) making finger foods, 3) introducing new foods,
4) applying attractive garnishes to foods, and 5) preparing foods simply.
Specific guidelines are given for preparing meat, fish, vegetables, and
fruits. Successful menu planning for children considers the texture, color,
shape, temperature, flavor combinations, and the familiarity of foods.
Descriptions are provided for family style, buffet style, cafeteria style
and picnic style meal service. Suggestions for bag lunches and
picnics give procedures for the preparation of sandwiches, vegetables,
fruits, and beverages and for the protection of foods. Other topics include
eating utensils, nutritional concerns, cultural foods and menus
, and food allergies. A table presents meal

patterns for children one to three, three to six, and six to twelve years
of age, showing foods and the number of servings of eqch required in meals
and snacks. Appendices include a food substitution guide for common
allergies and snack and cultural recipes. (aj)
  DESCRIPTORS: Quantity cooking; Education, Preschool; food service;
 preschool children; menu planning; food choices; flavorings; taste; food
preparation; food service training;
  Identifiers: reference works.; meal patterns.; food habits.
  Section Headings: T120   FOOD SERVICE

 29/5/31   (Item 8 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
4850653 10565427 Holding Library: AGB; AGL
  Finger lickin' good M. Olsen. --
  Olsen, M.; Reid, R.; Mayo, C.
  Blacksburg : Virginia Polytechnic Institute and State U., 1980.
  Language: English
  Place of Publication: Virginia
  Intellectual Level: Specialized (For Special Audiences)
  Document Type: Principal AV Media; Monograph; Videorecording
  Abstract: The need for food of high nutritional quality in
food service operations is recognized by food
service managers and menu planners in the school
systems. Principles and objectives are discussed for menus,
food production techniques and sanitation practices. Type A
pattern menus meeting nutritional requirements for pre-school,
elementary and secondary school planners are presented. High quality
ingredients inspected and properly stored in the production facility,
should be used. To insure flavor quality and nutrient value,
food service producers must plan inventory and quality
control of food and food serving equipment. Controlled portion size,
standardized recipes and proper handling of leftover food
 products maintain original quality. Food service personnel can
identify conditions of proper sanitation in serving and storage areas in
order to avoid biological and chemical hazards such as bacterial growth,
pesticides and cleaning agents.
  Identifiers: Food service industry.; School food
service.; Food service management.; Nutritional
adequacy.; Food sanitation.; Food quality.; Nutrient values.
; Menu planning.; Type A school lunch.; Food storage.; Quality control.
; Standardized recipes.; Portion control.; Instructional media.

 29/5/36   (Item 13 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
4119577 85823266 Holding Library: DLC; AGB
  Sunny-side up diet cooking the hospital way / edited by Alan McLaren and
Jane L. Haldeman. --
  McLaren, Alan.; Haldeman, Jane L.
  Community Hospital of Indianapolis.
  1st ed. --
  Port Washington, N.Y. : Ashley Books, c1977.

239 p. ; 24 cm.
LCCN: 76011308   //r84
ISBN: 0879490624
DNAL CALL NO: FNC CALL NO: RC662.S85 1977 F&N B-4228
Language: English
Prepared by staff members of Community Hospital of Indianapolis.
Place of Publication: New York
Document Type: Monograph
  Abstract: Appealing recipes for sodium-restricted, diabetic,
hypoglycemic, cholesterol-restricted, and weight control diets are
presented in a cookbook developed by the staff of the Community
Hospital   of   Indianapolis.   Each   recipe   includes
information on calories per portion, portion size, yield,
diabetic exchanges per portion, and suitable modified diets. Recipe
categories include entrees, soups, potatoes, and substitutes, vegetables,
salads, breads, fruits, desserts, and beverages. A chart showing seasoning
substitutes for salt and sodium, a weight and measurement table for common
household foods, and a glossary of cooking terms are also included. The
recipes are designed to meet the restrictions of certain
medical diets while providing tasty dishes that can fit into
many phases of family living, including entertaining. They can be adapted
for all family members. Instructions are given to help adjust their own
favorite recipes to meet special dietary needs. (aj)
  Identifiers: therapeutic diets.;   diabetes treatment.; hypoglycemia.;
 cholesterol.;   sodium.;   weight reduction.;   seasonings.; cookbooks.;
 recipes.; popular works.; portion size.; exchange lists.
  Section Headings: T300   DIET AND DISEASE

 29/5/38   (Item 15 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
3809967 22023251 Holding Library: AGL
  Model menus at a child development center: a registered dietitian
successfully incorporates a variety of whole foods into meals and snacks
  Hurd-Crixell, S. Friedman, B.J.; Gautier, S.
  Southwest Texas State University, San Marcos.
  Alexandria, VA : American School Food Service Association, c1998-
  The journal of child nutrition & management. 1999. v. 23 (2) p. 80-85.
  DNAL CALL NO: TX945.S344
  Language: English
  Includes references
  Place of Publication: Virginia
  Subfile: IND; OTHER US (NOT EXP STN, EXT, USDA; SINCE 12/76);
  Document Type: Article
  Preschool children are spending significant time in child care
 outside the home. While quality child care settings meet many
of the primary needs of children, the meals provided
 often do not meet their nutritional needs when measured against
national health recommendations. The Child Development Center (CDC) at
Southwest Texas State University has a Registered Dietitian (RD) on staff
who plans and supervises preparation of all meals. These meals are based on
the use of whole foods, including whole grains and fresh fruits and
vegetables. The researchers conducted an evaluation of the CDC menus to
determine if foods served met nutritional standards for child care

programs as recommended by the American Dietetic Association (ADA). They also measured compliance with the Dietary Guidelines for Americans and other recommendations for health, including those of the American Heart, the American Cancer Society, and the American Institute for Cancer Research. Twenty days of daily menus, which included breakfast/snack, lunch, and afternoon snack, were analyzed for total energy, protein, carbohydrate, fat, saturated fat, cholesterol, vitamin A, vitamin C, sodium and iron using Food Processor II. Descriptive statistics were determined using Statview. Frequency analysis was conducted to determine the variety of foods served .Recipes were examined for use of ingredients such as sweeteners and whole grains .Nutrient content was compared to either one-third or one-half the Recommended Dietary Allowances (RDAs) as per ADA recommendations, and kcalories from fat and saturated fat cholesterol and sodium content, and frequency data were compared to national health recommendations. The CDC menus met standards of the ADA, except for energy and iron, which is common for menus used in child care settings. The menus met all national health care recommendations. The RD reported that children like the CDC food and frequently ask for seconds. Menus provided less than 30% of kcalories from fat and 10% from saturated fat by including 1% and skim milk, lowfat cheese, extra-lean beef, skinless chicken, and corn and canola oils in recipes. The variety of foods served was exceptional and included numerous types of whole grain breads, cereals, and grain products, fresh fruits and vegetables, and innovative snack foods like homemade whole wheat tortilla chips, peanut butter bars, and raisin rice bread. All sweetened recipes used either honey or fruit juice instead of granulated sugar. This study demonstrates that a child care facility can serve foods that meet national health guidelines and provide for most nutrient needs when menus are planned and food is prepared by knowledgeable foodservice personnel. A child care setting can be a place where children learn healthy eating habits that will help prevent disease and support a lifetime of good health.

  DESCRIPTORS: child day care; menu planning; dietitians; meals; snacks; menus; evaluation; preschool children; fruit; vegetables; energy content; dietary protein; dietary carbohydrate; dietary fat; cholesterol; retinol; ascorbic acid; sodium; iron; recipes; ingredients; nutritional adequacy;
  Section Headings: T000   HUMAN NUTRITION; T120   FOOD SERVICE

 29/5/44   (Item 21 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
3399915 10670693 Holding Library: AGL
  Meeting their needs training manual for child nutrition program personnel serving children with special needs / developed by the U.S. Department of Agriculture, Food & Nutrition Service, Southeast Regional Office, Atlanta, Georgia and the University of Alabama at Birmingham, Department of Nutrition Sciences and Sparks Clinics, Birmingham, Alabama
  United States. Food and Nutrition Service. Southeast Region. University of Alabama at Birmingham. Dept. of Nutrition Sciences. Sparks Clinics.
  Birmingham, Ala. : University of Alabama at Birmingham, Dept. of Nutrition Sciences and Sparks Clinics, [1993]
  69, [20] p. : ill. ; 28 cm.
  DNAL CALL NO: TX361.C5M44 1993
  Language: English
  Cover title.; "September 1993."

Includes bibliographical references (p. [62]).
Place of Publication: Alabama
Government Source: State/Provincial
Subfile: OTHER US (NOT EXP STN, EXT, USDA; SINCE 12/76);
Document Type: Monograph; Bibliographies
Intended as a guide for Child Nutrition Program personnel to meet
the nutritional requirements of students with special health care needs,
which will include students with developmental disabilities, handicapping
conditions and special medical or dietary needs. Provides information on
the types of disabilities students may have and the nutrition problems and
nutrient needs associated with those problems; provides
 information on food service concerns in meeting student
needs with regard to menu modification, sanitation, recipe
adjustment for texture, calorie control, nutrients, time management, dining
room set-up, etc.; and provides information on available resources for
educating staff and meeting the needs of the child with special health care
needs.
DESCRIPTORS: School children; Handicapped children; School lunchrooms,
cafeterias, etc;
Section Headings: T120 FOOD SERVICE

29/5/52   (Item 29 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
2916999 89917663 Holding Library: GMI; AGL
  Gaining new perspectives proceedings of eighth National Nutrient Data
Bank Conference, July 25-27, 1983, Minneapolis, Minnesota / [Rose
Tobelmann, editor]
  Proceedings of eighth National Nutrient Data Bank Conference
  Tobelmann, Rose.
  National Nutrient Data Bank Conference (8th : 1983 : Minneapolis, Minn.)
  [1983]
  viii, 185 p. : ill.
  DNAL CALL NO: TX345.N32 1983
  Language: English
  Cover title.; "PB84-159151."
  Includes bibliographies.
  Place of Publication: Virginia
  Subfile: FNC (FOOD AND NUTRITION); OTHER US (NOT EXP STN, EXT, USDA;
SINCE 12/76);
  Document Type: Monograph; Bibliographies
  Abstract: A technical report for clinical nutritionists, food
 scientists, nutrition researchers, biostatisticians, and dietitians
presents 19 papers on the characteristics, status, and
applications of nutrient data bases given at a 1983
national conference. The papers provide information on: some key
characteristics of nutrient data banks (availability, options, reliability,
computerization, coding and indexing, problems encountered in dietary
evaluation and recipe analysis); applications (dietary
evaluation in hospitals; food product labeling;
large-scale dietary analysis); US federal government activities (USDA
nutrient data ; development and use of nutrient data bases for
health and nutrition surveys; sources of variation in nutrient composition
data); data base development (interactive computer methods;
potentials and limitations; computer program development in

college curricula); the future potential of computers ; and the development of conventions and standards. Brief reports of 5 conference workshops (computer systems, data base development, education, industrial applications, patient diet evaluations) also are included.
   DESCRIPTORS: Food; Composition; Information storage and retrieval systems; Congresses; Nutrition; Congresses; Nutrition; Databases; Congresses; reference works; databases; food composition; computer techniques; computer software; conferences;
   Section Headings: T000 HUMAN NUTRITION

   29/5/68   (Item 45 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
2012904 82000841 Holding Library: AGB
   School foodservice in Finland; research on the nutritional goals of school meals
   Tuomi-Nurmi, Sirpa. Immonen, Helena.
   Westport, Conn., , Food and Nutrition Press.
   Journal of food service systems. v. 1 (4) , Winter 1981. p. 275-284. ill., chart.
   ISSN: 0196-4283
   Local Call No: TX901.J54
   Language: English
   Literature review.
   11 reference
   Intellectual Level: SPECIALIZED (FOR SPECIAL AUDIENCES)
   Subfile: FNC (FOOD AND NUTRITION); OTHER US (NOT EXP STN, EXT, USDA; SINCE 12/76);
   Document Type: REVIEW; ARTICLE
   Abstract: The nutritional goals set for school meals in Finland were analyzed to evaluate the effect of a school snack on the school meal's nutritional value and costs. Standardized recipes developed for school foodservice use comprised the basic file for a computer-assisted menu planning system. Menus were designed to fulfill established nutritional goals. However, when fat content of meals was limited, the energy value fell below recommendations. The recommended energy value was met only when fats were allowed to provide over 39% of the total energy (compared to the recommended maximum of 30%). When a daily snack was included in the menu, the food costs increased by 44%; however, apart from the energy value, a snack was not necessary to achieve the nutritional goals set for a school meal. Further, lack of energy is not a problem in the diet of Finnish children. It is recommended that nutritionists evaluate the importance of the energy value relative to the well-being of children. Further study is needed to improve school meal satiety without increasing meal fat content. (wz)
   DESCRIPTORS: School food service; School lunch; Snacks; Nutrient quality; Nutrient values; Energy requirements; Nutritional surveillance; ;
   Geographic Location: Finland
   Section Headings: T120 FOOD SERVICE; T300 DIET AND DISEASE

29/5/70   (Item 47 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
1947289 82000143 Holding Library: AGB
  Success in a hospital setting
  Uhrich, Roberta V.
  National Nutrient Data Bank Conference 1979   Case Western Reserve
University)
  Ann Arbor, Mich. : , Nutrition Planning Information Service, , 1980.
  Proceedings Fourth National Nutrient Data Bank Conference, April 23-24,
1979, Case Western Reserve University, Cleveland, Ohio / Grace Petot,
Harold B. Houser, editors. p. 30-55. ill., charts, form.
  Local Call No: TX345.N32 1979 F&N E-3640
  Language: English
  Intellectual Level: SPECIALIZED (FOR SPECIAL AUDIENCES)
  Subfile: FNC   (FOOD AND NUTRITION); OTHER US (NOT EXP STN, EXT, USDA;
SINCE 12/76);
  Document Type: ARTICLE
  Abstract: A computerized management system for analyzing
recipes , menus, and daily nutrient intakes of patients has been
implemented at the University Hospitals of Cleveland, where more than
8000 meals a day are served. The system utilizes a nutrient
data base, a 21-day cycle menu file, and a file of 200 standardized
recipes to process patients' diet records. The nutrient analysis
printout lists the quantity and description of intake, a summary of up to
71 nutrient values , comparison with RDAs and percentage of
calorie distribution. A nutrient ratio comparison (useful for patients with
metabolic disorders), and printouts listing nutrient values of
favorite foods also are available. The system's short processing time
accommodates the rigid schedule of hospital meals . A
dietitians' reference manual provides nutrient
information on each meal of the menu cycle. Preprinted
breakfast, lunch, and dinner summary forms are used to record food intake
data for subsequent nutrient analysis; preprinted quantities
are corrected to reflect the actual amount of food consumed. The
system has been so successful, that interest in a city-wide, shared
nutrient analysis program has been expressed. (nm)
  DESCRIPTORS: Management systems; Nutrition information
systems; Nutrient data bank (NDB); Computer applications;
Hospitals; Dietary services; Nutrient values; Meal composite analysis;
  Section Headings: Q500 FOOD COMPOSITION; X200 DOCUMENTATION

 29/5/71   (Item 48 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
1947250 82000104 Holding Library: AGB
  The utilizaiton of computers in menu planning
  Balintfy, J.L.
  New York : , Academic Press, , 1979.
  Food service systems : analysis, design, and implementation / edited by
G.E. Livingston (and) Charlotte M. Chang. p. 155-175. ill., charts.
  Local Call No: TX911.F63 F&N B-2910
  Language: English
  8 reference
  Intellectual Level: SPECIALIZED (FOR SPECIAL AUDIENCES)
  Subfile: FNC   (FOOD AND NUTRITION); OTHER US (NOT EXP STN, EXT, USDA;

SINCE 12/76);
  Document Type: ARTICLE
  Abstract: Computer methods for planning selective and non-selective
menus   and   food   management   data processing systems are
investigated   to   maximize   use   of   customer   preferred   food   items while
adhering   to   budgetary   restrictions   and   nutritive   guidelines.
Preference -frequency functions   form the basis for menu planning. A
computerized model of these functions has shown that schools could
realize   a   10%   saving   in   food   cost in their lunch programs. Data
derived from another computer model,   built to advise patients on
low-calorie items,   demonstrated the conflict between preference and
nutritive value of food items .Creation of a
recipe file including subfiles for food item, nutrient, and
menu item is one computer application; development of
related food management information systems is another.
The potential for utilizing computers in planning menus and
controlling food production has scarcely been tapped. (cj)
  DESCRIPTORS: Food service management; Menu planning;
Computer applications; Computer Assisted Menu Planning
(CAMP); Food preferences;
  Section Headings: T120 FOOD SERVICE; X200 DOCUMENTATION

29/5/78   (Item 55 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
1754026 80001871 Holding Library: AGB
  CANS: A cost effective alternative to type A
  Gilroy, Susan K.
  Denver, , American School Food Service Association
  School foodservice journal v. 33 (10) , Nov/Dec 1979. p. 42-45,47.
 ill.
  ISSN: 0036-6641
  Local Call No: 389.8 SCH6
  Language: ENGLISH
  Intellectual Level: SPECIALIZED (FOR SPECIAL AUDIENCES)
  Subfile: OTHER US (NOT EXP STN, EXT, USDA; SINCE 12/76); FNC (FOOD AND
NUTRITION);
  Document Type: ARTICLE
  Abstract: To institute better cost control, the San Diego Unified
School District has established the Computer Assisted Nutrient
Standards (CANS) program in its elementary schools. Implementation of
this program has necessitated time consuming creation of data files
on food supply and food preparation. The CANS system can be
used to develop menus which minimize cost and which maximize
the elementary school child's enjoyment while satisfying one-third of
his Recommended Dietary Allowances. This system also makes it possible to
accurately adjust quantities of ingredients according to number of people
served. The cost of ingredients, moreover can be readily and precisely
determined allowing managers to plan for future needs. Tests have
shown that CANS school lunch programs are nutritionally better, more
cost-effective, and more popular with students than those of type A
schools. The CANS program provides more exact information on
nutrient intake, recipes and cost.
  DESCRIPTORS: Cost control; Computer Assisted Nutrient Standard (CANS);
Type A lunch; Nutrient intake; Nutrient requirements; Nutrition planning;

Child nutrition programs; Nutritional adequacy; Food preferences;
   Section Headings: E310 U.S. FOOD AND NUTRITION PROGRAMS; X700 ECONOMICS
AND ADMINISTRATION

 29/5/90   (Item 67 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
839375 769428862 Holding Library: FNC
   Cycle menus for fall and winter; Rice Council menus, recipes, and cooking
information
   Rice Council of America
   Houston, Tex. [n.d.]
   1 portfolio
   LC: RM219.R5 F&N
   Language: English
   Document Type: MONOGRAPH
   Abstract: The Rice Council of America presents three-week cycle
menus designed for nursing homes and hospital
 foodservice.   Each   individual   recipe   has   information   on
calories protein, fat and carbohydrates. Each daily menu has modified
menus for the soft-bland diet, the 1500 calorie diabetic diet, and the
restricted sodium diet. This service is offered as an aid to meeting
patient nutritional needs while staying within the food budget.
   Rice -Cycle Menu -Caloric Values -Proteins -Carbohydrates -Fat Levels -
Calorie-restricted Diets -Sodium-restricted Diets
   Section Headings: 1540 Menu Planning (1972-79)

 29/5/91   (Item 68 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
804680 769431543 Holding Library: FNC
   Computers: 1975 & beyond
   Levy, Sheldon L
   Food Management Jan 1975 10 (1): 25-26
   LC: TX341.F69
   Language: English
   Document Type: ARTICLE
   Abstract: The benefits of converting to computerization for processing
data   within   institutional   foodservice   are   described   for
management. Recipe files, food preference data, and
production control as a few areas where the computer can be
applied in institutional foodservice are highlighted. Stress is also given
to the idea that computer assistance from software and
consulting firms as well as contract management firms is available.
   Computers -Computer Applications -Food Service
   Section Headings: 1530 Management and Administration (1972-79)

 29/5/92   (Item 69 from file: 10)
DIALOG(R)File 10:AGRICOLA
(c) format only 2010 Dialog. All rts. reserv.
584747 749820607 Holding Library: FNC
   Computers 1984
   Balintfy, Joseph L

Food Management Jan 1974 9 (1): 50-53, 73
LC: TX341.F69
Language: English
Document Type: ARTICLE
   Abstract: By 1984 there will be more computers of more kinds
available, plus more foods and food products for more customers. To predict
the future of computers in food management, we must
predict the evolution of food management ideas and their
computerization. There will be 3 evolutionary stages: (1) simple electronic
data processing; (2) development of computerized management information
systems with large data banks and instant access to information and
programs to crossreference and interrelate facts and figures; and (3)
use of computer systems for both data processing and decision
making. Along the way, recipes will be standardized and coded to make
menu planning almost instantaneous. Cost and food preference
 data will combine with menu data to generate purchase orders,
inventory transactions, food issues, and so on necessary to
administer and control meal delivery.
   Computers -Computer Applications -Menu Planning -
Standardized Recipes -Institutional Feeding -Food Service Management -Data
Processing -Decision Making -Prediction
   Section Headings: 1540 Menu Planning (1972-79)

B. NPL Files, Full-text

File 610:Business Wire 1999-2010/Aug 27
        (c) 2010 Business Wire.
File 613:PR Newswire 1999-2010/Aug 27
        (c) 2010 PR Newswire Association Inc
File 634:San Jose Mercury Jun 1985-2010/Aug 25
        (c) 2010 San Jose Mercury News
File 810:Business Wire 1986-1999/Feb 28
        (c) 1999 Business Wire
File 813:PR Newswire 1987-1999/Apr 30
        (c) 1999 PR Newswire Association Inc
File 20:Dialog Global Reporter 1997-2010/Aug 27
        (c) 2010 Dialog
File 15:ABI/Inform(R) 1971-2010/Aug 26
        (c) 2010 ProQuest Info&Learning
File 624:McGraw-Hill Publications 1985-2010/Aug 25
        (c) 2010 McGraw-Hill Co. Inc
File   9:Business & Industry(R) Jul/1994-2010/Aug 26
        (c) 2010 Gale/Cengage
File 16:Gale Group PROMT(R) 1990-2010/Aug 26
        (c) 2010 Gale/Cengage
File 148:Gale Group Trade & Industry DB 1976-2010/Aug 25
        (c) 2010 Gale/Cengage
File 160:Gale Group PROMT(R) 1972-1989
        (c) 1999 The Gale Group
File 275:Gale Group Computer DB(TM) 1983-2010/Jul 16
        (c) 2010 Gale/Cengage
File 621:Gale Group New Prod.Annou.(R) 1985-2010/Jul 07
        (c) 2010 Gale/Cengage
File 636:Gale Group Newsletter DB(TM) 1987-2010/Aug 26

Set   Items   Description
S1   651651   RECIPE OR RECIPES
S2   3395774   (CREAT? OR SUGGEST? OR RECOMMEND? OR SHAPE? OR SHAPING OR -
                 DEVELOP? OR GENERAT? OR PROVID? OR PRESENT? OR CUSTOMIZ? OR C-
                 USTOMIS? OR PRODUC? OR BUILD?)(8N)(MENU OR MENUS OR MEAL OR M-
                 EALS OR DISH OR DISHES OR SERVING OR SERVINGS OR FOOD OR FOOD-
                 S)
S3   20128732   NUTRITION? OR NUTRIENT? OR NUTRITIOUS? OR NUTRITIVE? OR HE-
                 ALTH? OR DIET OR DIETARY OR DIETETIC OR CALORIE OR CALORIES OR
                  CALORIC OR VITAMIN? OR NOURISHMENT OR THERAPEUTIC OR DIABET?
S4   1938137   S3(3N)(VALUE OR VALUES OR DATA OR INFORMATION OR PROFILE OR
                  PROFILES OR FACT OR FACTS OR COUNT OR COUNTS OR CONTENT OR C-
                 ONTENTS OR BENEFIT OR BENEFITS OR PROPERTY OR PROPERTIES OR A-
                 TTRIBUTE OR ATTRIBUTES OR RATE OR RATES)
S5   31124330   PREFERENCE? OR (REGION? OR GEOGRAPHIC?)(5N)DIFFERENCE? OR -
                 TASTE OR TASTES OR DIET(2N)(TYPES OR TYPES) OR BELIEF OR BELI-
                 EFS OR RELIGION? OR ALLERG? OR EXCHANGE()(RATE OR RATES) OR N-
                 EED OR NEEDS OR RESTRICTION?
S6   11902722   (FOOD OR MEAL OR NUTRITION? OR KITCHEN OR CAFETERIA OR COO-
                 KING OR MENU)(2N)(PROFESSIONAL?? OR PREPARER? OR PLANNER? OR -
                 SPECIALIST? OR MANAGER? OR WORKER? OR CATERER?) OR DIETI?IAN?
                 OR NUTRITIONIST? OR USER? OR COOK OR COOKS
S7   1709305   S6(8N)(LINK? OR CONNECT? OR COMMUNICAT? OR CORRESPOND? OR -
                 SEND? OR SENT OR TRANSMIT? OR DELIVER? OR RECEIV?)
S8   1840129   (TRACK? OR MONITOR? OR MANAG?)(8N)(INVENTORY OR INVENTORIES
                 OR SUPPLY OR SUPPLIES OR FOOD? OR ITEM OR ITEMS)
S9   5   AU=(NACEY G? OR NACEY, G? OR NACEY(2N)(G OR GENE))
S10   2915   S1(S)S2(S)S4
S11   728   S10(S)S5
S12   59   S11(S)(S7 OR S8)
S13 16615438   (HEALTHCARE OR CARE OR HOSPICE OR RETIREMENT OR MEDICA? OR
                 REHABILITATION OR NURSING)(3N)(FACILITY OR FACILITIES OR CENT-
                 ER OR CENTERS OR CENTRE OR CENTRES OR HOME OR HOMES OR UNIT OR
                  UNITS) OR HOSPITAL OR HOSPITALS OR SCHOOL OR SCHOOLS OR STAF-
                 F()CANTEEN?
S14   1166089   (FOOD OR FOODS OR MEAL OR MEALS)(2N)(SERVICE? OR MANAG? OR
                 CATERING)
S15 25725166   CRITERION OR CRITERIA OR STANDARD OR STANDARDS OR MEASURE -
                 OR MEASURES OR SPECIFICATION? OR REQUIREMENT? OR GUIDELINE?
S16   933   S10(S)(S5 OR S15)
S17   171   S16(S)(S13 OR S14)
S18   38   S17(S)(S7 OR S8)
S19   69   S12 OR S18

```
S20        13    S19 NOT S19/2001:2010
S21         7    RD  (unique items)
S22      1821    S1(S)S2(15N)S4
S23       527    S22(S)(S6 OR S13 OR S14)
S24       179    S23(S)(S5 OR S15)
S25       287    S17 OR S24
S26        81    S25 NOT S25/2001:2010
S27        59    RD  (unique items)
S28        59    S21 OR S27
```

28/3,K/1   (Item 1 from file: 613)
DIALOG(R)File 613:PR Newswire
(c) 2010 PR Newswire Association Inc. All rts. reserv.
00404655 20000830DCWFNS1 (USE FORMAT 7 FOR FULLTEXT)
How to Feed An Army - 1,300 Army Recipes on CD-Rom Popular Recipes from The
U.S. Army Make Cooking for Large Groups Easy
PR Newswire
Wednesday, August 30, 2000 05:20 EDT
JOURNAL CODE: PR LANGUAGE: ENGLISH RECORD TYPE: FULLTEXT
DOCUMENT TYPE: NEWSWIRE
WORD COUNT: 383

TEXT:
...ROM takes the guesswork out of planning and
executing menus with time-tested recipes used by the U.S. Army. New on
CD-ROM, this product now has more recipes, up-to-date nutritional
food values and a bigger selection of vegetarian dishes.

    Each terrific, sure-fire recipe provides culinary
inspiration along with instructions for cooking to make portions for 100 people or
more. Whether your job is to feed small or large groups, or you just need a new idea,
the Armed Forces Recipe Service and Index of Recipes can easily be
decreased or increased to suit your serving needs. These recipes are ideal
for scouting organizations, prisons, schools, non-profit organizations, churches,
or any other organization that cooks for large groups. The CD-ROM contains
more than 1,300 recipes from appetizers to desserts, and all recipes
include guidelines for cooking and the nutritional value of food.

 28/3,K/2   (Item 1 from file: 810)
DIALOG(R)File 810:Business Wire
(c) 1999 Business Wire . All rts. reserv.
0958746   BW1052

EDIETS.COM: ediets.com Announces Re-Launch of dietcity.com and Addition of
    Numerous New Services
January 06, 1999
Byline: Feature and Lifestyle Editors/Health & Medical Writers

    ...on the internet. Subscribers create individual
weight-loss profiles by filling out questionnaires located at
http://www.practicalprogram.com which detail weight-loss goals,
personal preferences, health restrictions and dietary requirements.
This personal profile along with a weekly "virtual" consultation with
an online dietitian results in a customized plan that consists

of a progress report, meal-by-meal menu plan, healthy recipes, exercise
routines and a personalized shopping list to take to the local
supermarket....

 28/3,K/3   (Item 1 from file: 813)
DIALOG(R)File 813:PR Newswire
(c) 1999 PR Newswire Association Inc. All rts. reserv.
1441942   NYM071
Spectrum   Siti-Sites.com   Announces   Development   Agreement   with
    Minutemeals.com

DATE: March 22, 1999   10:48 EST   WORD COUNT: 837

...can never taste like a freshly cooked meal. Minutemeals.com is trying to
solve the problem of 'menu fatigue.'"

    Minutemeals.com will provide complete menus, recipes and shopping
lists   from   expert   recipe   creators   and   cooks.   Every
recipe   will   be   tested   to meet minutemeals.com's rigorous time and
taste standards . The   web   site,   engineered   by Moore, will
include   weekly   menus   with   audio, photos (and later video), step by step
instructions,   shopping   lists,   equipment   lists   and   nutritional
data.   "Visitors   will   soon be able to select a week of menus,
create   a consolidated shopping list and ultimately, through a series
of   marketing alliances, have the ingredients waiting for them or delivered
to their home," said Moore...

 28/3,K/4   (Item 2 from file: 813)
DIALOG(R)File 813:PR Newswire
(c) 1999 PR Newswire Association Inc. All rts. reserv.
1321616   SFF002
First DataBank Releases Nutritionist Five(TM)

DATE: August 7, 1998   08:00 EDT   WORD COUNT: 609

... Food   Guide Pyramid servings. The Food Wizard and Food Editor functions
offer   guided   step-by-step   processes   for editing and adding an unlimited
amount   of   foods.   Search   customization   include   designing
searches   based   on   manufacturer,   information source, nutrient
 level, or food category.

    "Nutritionist   Five is the next generation of nutrition analysis
software,"   commented   Joseph   L.   Hirschmann, president of First DataBank.
"This intuitive and flexible software application will meet the needs
 of any nutrition professional. The numerous reporting options,
detailed   client tracking, and knowledge base customization options make it
the   key   dietetics   tool   for   a   wide   range of healthcare and food
service environments," he added.

    The   Client Tracking section stores client data for an unlimited
number   of   clients,   including   demographic   information,   nutrient   goal
selection   and   customization,   weight   progress   tracking and fitness plan
development...

28/3,K/5   (Item 3 from file: 813)
DIALOG(R)File 813:PR Newswire
(c) 1999 PR Newswire Association Inc. All rts. reserv.
0070231   NYAT6
ONLINE SEARCH ANNOUNCES RELEASE OF CHEF'S ACCOUNTANT

DATE: May 2, 1988   11:59 E.T.   WORD COUNT: 403

, May 2 /PRNewswire/ -- Online Search announced
the release of Chef's Accountant, a full featured relational database
program for home food management.

     Chef's Accountant is a complete home food manager, offering
the power of a relational database together with ease of use not found in
many less powerful applications. Chef's Accountant combines complete
food inventory management with recipe control, to provide the home
manager with the tools to effectively perform daily food
 preparation tasks and at the same time monitor costs, avoid forgotten items
 at the market, and offer variety and convenience in recipe planning.
Extensive filtering abilities are provided, giving the user complete
control in locating specific recipes by filtering out the entries
which do not meet specific criteria. Select recipes by name,
category, main ingredient, cuisine, as well as by nutritional
guidelines   such   as   calories,   sodium   content ,
carbohydrates, cholesterol and fats. f...

 28/3,K/8   (Item 3 from file: 20)
DIALOG(R)File 20:Dialog Global Reporter
(c) 2010 Dialog. All rts. reserv.
10160923
All you need to know about nutrients
ABIX - AUSTRALASIAN BUSINESS INTELLIGENCE (HOSPITALITY) , p8
March 01, 2000
JOURNAL CODE: WHOS   LANGUAGE: English   RECORD TYPE: ABSTRACT
WORD COUNT: 84

      ... the database is available on CD-ROM for $A395, while a sample can
be   viewed   on   the   Internet   at   www.anzfa.gov.au.   AUSNUT   offers
information on 28 nutrients and the kilojoule content of
more than 4500 foods and 1300 recipes. It provides 28,000
food measures and brand names for processed foods, under which
users can search for information. Meanwhile, Nutrition
 Australia has a web site now, at www.NutritionAustralia.org.

 28/3,K/9   (Item 4 from file: 20)
DIALOG(R)File 20:Dialog Global Reporter
(c) 2010 Dialog. All rts. reserv.
03928752 (USE FORMAT 7 OR 9 FOR FULLTEXT)
FEATURE/ediets.com Announces Re-Launch of dietcity.com and Addition of
   Numerous New Services
BUSINESS WIRE
January 06, 1999
JOURNAL CODE: WBWE   LANGUAGE: English   RECORD TYPE: FULLTEXT
WORD COUNT: 386

...on the internet. Subscribers create individual weight-loss profiles
by filling out questionnaires located at http://www.practicalprogram.com
which detail weight-loss goals, personal preferences, health
restrictions and dietary requirements. This personal profile
along with a weekly "virtual" consultation with an online dietitian
results in a customized plan that consists of a progress report,
meal-by-meal menu plan, healthy recipes , exercise routines and a
personalized shopping list to take to the local supermarket.

28/3,K/14   (Item 3 from file: 15)
DIALOG(R)File 15:ABI/Inform(R)
(c) 2010 ProQuest Info&Learning. All rts. reserv.
00334698 86-35112
Computerizing the Dietary Department
Derschowitz, Linda
Computers in Healthcare v7n9 PP: 38-39 Sep 1986
ISSN: 0274-631X JRNL CODE: CIH

ABSTRACT: Computerization, which reduces the time spent on paperwork, frees the
dietician for more direct work with patients, says Alex Stern,
food service director of the Hillside Manor Care
Center (Queens, New York). The dietary department of any residential
health care facility is a good candidate for computerization,
which can greatly reduce the cost of providing dietary services and improve
the quality of patient care. Computers also provide needed assistance in
complying with state requirements. Hillside Manor selected the
Nutri-Tech system when it decided to computerize its dietary department.
The diet categories provided include: 1. low sodium, 2.
diabetic/reducing, and 3. low fat. Nutri-Tech produces individual
menu cards, which include a listing of specific food
preferences for that patient. Another beneficial aspect of the
program is the detailed nutritional analysis of each recipe and
menu, providing data on 16 different nutritional variables. Illustrations.

 28/3,K/16   (Item 2 from file: 9)
DIALOG(R)File   9:Business & Industry(R)
(c) 2010 Gale/Cengage. All rts. reserv.
00541093 Supplier Number: 23068066
N.P.A. outlines ambitious pasta promotion effort
(National Pasta Assn to launch comprehensive promotional campaign to
  encourage consumers to eat more pasta)
Milling & Baking News, v 73, n 35, p 20
October 25, 1994
DOCUMENT TYPE: Journal ISSN: 0091-4843 (United States)
LANGUAGE: English RECORD TYPE: Abstract

ABSTRACT:
...promotional campaign designed to raise consumer consciousness regarding
the positive attributes of including more pasta in their diets. Goals of
the program are to spotlight nutritional benefits, and
provide recipe and serving suggestions via a network of
media outlets, food service professionals, schools

and dieticians. The campaign will take advantage of existing consumer
interest in pasta by bringing together popular chefs and authors at
various events that will emphasize pasta as convenient, quick and easy to
prepare, versatile and nutritious .Information will be
dispersed via print and electronic media, including women's magazines,
nationally televised morning and home shows, and food service
publications. An NPA video will be made available to educators illustrating
pasta's position on the Food Pyramid Guide. The NPA will conduct consumer
research to track pasta-eating trends, consumer eating habits, meal
preparation, and meals outside the home. Consumer preferences will be
quantified and the results of the research will be released to the media to
emphasize the findings.

 28/3,K/18   (Item 2 from file: 16)
DIALOG(R)File 16:Gale Group PROMT(R)
(c) 2010 Gale/Cengage. All rts. reserv.
01925869   Supplier Number: 42455655 (USE FORMAT 7 FOR FULLTEXT)
USDA HAILS SCHOOL LUNCH WEEK; CONSUMER GROUPS FAULT PROGRAM
Food Chemical News, v33, n34, pN/A
Oct 21, 1991
Language: English   Record Type: Fulltext
Document Type: Newsletter; Trade
Word Count: 312

     But a coalition of 17 consumer and health groups said the week
highlighted the need for USDA to mandate nutrition information on all
school lunch menus. The Department said that it had reduced sugar,
salt, and fat in the food it provided for the program and had "
provided recipes, nutrient data, and other help to
encourage school food services to improve the meals they
serve."
     The coalition of consumer and health groups said in a letter to
Agriculture Secretary Edward Madigan that it was...

 28/3,K/23   (Item 4 from file: 148)
DIALOG(R)File 148:Gale Group Trade & Industry DB
(c) 2010 Gale/Cengage. All rts. reserv.
05197343   SUPPLIER NUMBER: 10912183   (USE FORMAT 7 OR 9 FOR FULL TEXT)
Salad bars. (PMA Spectacular Salads 1991)
Restaurant Business, v90, n9, pS44(2)
June 10, 1991
ISSN: 0097-8043   LANGUAGE: ENGLISH   RECORD TYPE: FULLTEXT
WORD COUNT: 1017   LINE COUNT: 00080

...   extended further through "Salute" preparations, recipes that meet
nutritionist-approved guidelines for nutrient and fat content. A
greengrocer is also available to answer questions about caloric and
nutritional values, and a Salute brochure provides
menu suggestions. SuperBar a Hit at Wendy's
     Wendy's, which enjoyed tremendous success with its salad bar over the
past decade, recently expanded the concept into...

```
 28/3,K/25      (Item 6 from file: 148)
DIALOG(R)File 148:Gale Group Trade & Industry DB
(c) 2010 Gale/Cengage. All rts. reserv.
04512309     SUPPLIER NUMBER: 08529389     (USE FORMAT 7 OR 9 FOR FULL TEXT)
Food/Analyst CD-ROM. (evaluation)
Desmarais, Norman
CD-ROM Librarian, v5, n1, p33(4)
Jan, 1990
DOCUMENT TYPE: evaluation      ISSN: 0893-9934      LANGUAGE: ENGLISH
RECORD TYPE: FULLTEXT
WORD COUNT:   3352    LINE COUNT:  00256
```

...   information. Buyers will find it inexpensive and easy to use.
Public libraries may consider it a necessary purchase. Homemakers may
regard it as valuable as nutritionists in planning their menus or in
analyzing the nutrients of their meals. Available magnetic disk storage
presents the only limitation to the number of people, meals, or
recipes that the system will accommodate. Food/Analyst could find
profitable applications in a small home or a large kitchen preparing a
variety of meals for people with individual needs like
hospitals or nursing home.
     Product Information
     Product: Food/Analyst[TM] CD-ROM (High Sierra format).
     Hardware: IBM PC or compatible; 512K memory; fixed disk highly
recommended; otherwise requires a...

```
 28/3,K/29      (Item 2 from file: 160)
DIALOG(R)File 160:Gale Group PROMT(R)
(c) 1999 The Gale Group. All rts. reserv.
00833279
The  US  has  70  nutrition databanks,  containing  up  to 100 components,
   including cholesterol, caffeine, alcohol and sodium.
Food Engineering   October, 1982   p. 14-1161
```

     Databanks consist of a food composition table and the software. The
table contains nutrient information and the software retrieves
it from the computer. A 3rd section available in some systems contains data
on consumer eating patterns, which may be valuable...

... size, what food it is eaten with and when and how often it is consumed.
Databanks can determine how well a product meets consumer nutritional
needs , identify opportunities for new products for marketing
techniques, identify potential applications, reverse and shorten the usual
product development process, compare nutritional values of
possible recipes during product development, design
menus, evaluate school lunch menus, respond to popular
diets, and give direction and identify trends. E Luros of Computrition
suggests points to consider when evaluating a databank system. Article
lists...

```
 28/3,K/31      (Item 1 from file: 636)
DIALOG(R)File 636:Gale Group Newsletter DB(TM)
```

03941744   Supplier Number: 50235126   (USE FORMAT 7 FOR FULLTEXT)
Convenience Drives Women's Supermarket Food Choices
About Women & Marketing, v11, n7, pN/A
July 1, 1998
Language: English   Record Type: Fulltext
Article Type: Article
Document Type: Newsletter; Trade
Word Count: 608

TEXT:
The gender of the principal food shopper-female-hasn't changed in recent
years, but the criteria upon which she chooses foods has. Virtually
all women (99%) shop for food, according to Parade Magazine's latest "What
America Eats" poll, compared to...

...convenience foods are more expensive than those which take more time to
prepare. Over half (53%) of women say they will pay more for a food
product if it is available as a convenience food. In addition,
over a third (35%) of women purchase prepared or ready-to-eat fresh meals
from food stores. Slightly over a fifth of women...

...they were two years ago, while half do so at the same rate. Overall,
respondents also buy foods they perceive to be better for their
health. In fact, in addition to brand name foods (53%),
many shoppers list products which are low in fat (59%), fat free
(50%), all natural (48%) and cholesterol free (43%) as among those which
they are most likely to choose. Women rank nutritional
information (38%) the second most useful content in magazine and
newspaper ads for food products, following cents-off coupons
(59%). Females are also more likely than males to be very concerned about a
food's nutritional value (49% vs. 40%) as well as its level of
additives and preservatives (39% vs. 33%). Food labels are valued more by
female than male grocery...

...southeasten Missouri, 73.9% female; American Journal of Preventive
Medicine, New York, NY, 1997; contact: Dr. Kreuter, Health Communication
Research Laboratory, Department of Community Health, School of Public
Health, Saint Louis University, 321 Spring Ave., St. Louis, MO 63108,
e-mail: kreuterm@wpogate.slu.edu Marketing How-to: Put the fat and
calorie content in food ads. Print quick-and-easy recipes
(few ingredients, less than 20 minutes to make).

 28/3,K/33   (Item 3 from file: 636)
DIALOG(R)File 636:Gale Group Newsletter DB(TM)
03438296   Supplier Number: 47086205   (USE FORMAT 7 FOR FULLTEXT)
WEB WATCH: MY MENUS has introduced a new Internet site which it
Internet Business News, pN/A
Feb 1, 1997
Language: English   Record Type: Fulltext
Document Type: Magazine/Journal; Trade
Word Count: 60

TEXT:
MY MENUS has introduced a new Internet site which it says has been
developed to provide thousands of recipe ideas and lets users
custom build their own American meal plans. My Menus says
that the site includes nutritional information and ideas for
people with special diet needs.The site is located at
http://www.mymenus.com/.

 28/3,K/35   (Item 5 from file: 636)
DIALOG(R)File 636:Gale Group Newsletter DB(TM)
(c) 2010 Gale/Cengage. All rts. reserv.
02973230   Supplier Number: 46057965 (USE FORMAT 7 FOR FULLTEXT)
3. TWX' PATHFINDER JOINS HEALTH CLUB
Interactive Daily, pN/A
Jan 11, 1996
Language: English   Record Type: Fulltext
Document Type: Magazine/Journal; Trade
Word Count: 138

     With content ranging from low-fat recipes and meal plans
to customized stress tests, the interactive Healthy Living Channel
promises a mix of "health, food, and fitness content tailored
to the needs and requests of its users," according to editorial
director David Markus.
     HLC also offers interactive multimedia features in such areas as
health news, food and nutrition, medical reference, and self...

 28/3,K/36   (Item 6 from file: 636)
DIALOG(R)File 636:Gale Group Newsletter DB(TM)
(c) 2010 Gale/Cengage. All rts. reserv.
02173200   Supplier Number: 44087677 (USE FORMAT 7 FOR FULLTEXT)
EARLIER COMPLIANCE DEADLINE FOR RESTAURANT MENUS URGED
Food Labeling News, v1, n49, pN/A
Sept 9, 1993
Language: English   Record Type: Fulltext
Document Type: Newsletter; Trade
Word Count: 1396

...   content or health claims are being made, AHA said. AHA offered its
services in providing guid ance to government and to restaurants about
scientifically valid data bases for nutrient analysis of
restaurant recipes. It said it will be expanding services which "include
the development of guidelines on meaningful strategies that the
food service industry can use to educate patrons about low fat
food choices."
     COPYRIGHT 1993 by CRC Press, Inc.

 28/3,K/39   (Item 3 from file: 149)
DIALOG(R)File 149:TGG Health&Wellness DB(SM)
(c) 2010 Gale/Cengage. All rts. reserv.
01375799   SUPPLIER NUMBER: 13396496   (USE FORMAT 7 OR 9 FOR FULL TEXT)
Sante' (for Good Health): Food Analysis Program. (Evaluation)

Palaestra, v9, n1, p58(1)
Fall,
1992
DOCUMENT TYPE: Evaluation   PUBLICATION FORMAT: Magazine/Journal   ISSN:
8756-5811 LANGUAGE: English RECORD TYPE: Fulltext TARGET AUDIENCE:
  Consumer
WORD COUNT: 247   LINE COUNT: 00025

TEXT:
      ...one weight control, diet planning, exercise, and recipe software
package. Sante' helps an individual control weight, while getting necessary
vitamins, minerals, and nutrients from any food available in grocery
stores, restaurants, or gardens. Sante' monitors an individual's progress
by checking each food eaten for 30 essential nutrients. Instant
feedback provides total caloric intake; protein, carbohydrate, fat,
and alcohol content; cholesterol, sodium, and fiber information;
essential vitamins and minerals; daily caloric needs based on
personal profile; calories burned in nearly 200 selected
exercises; and personalized plans for changing one's weight. Colorful
charts display caloric and nutrient breakdowns on specific foods,
recipes, or complete meals based on latest government
recommendations (including over 500 items from favorite fast
food restaurants).
...   up meals and recipes he/she loves to eat, and with computer-fast
precision, see exactly how each fits into personal dietary needs.
      Meals, days, recipes, and individual foods are analyzed and
displayed relative to RDAs (Recommended Dietary Allowance), including
percentages and actual values according to personalized requirements.
Sante' gives instant access to nutritional information on
nearly 3,000 foods, and provides food, recipe and
meal costs based on prices paid; nutritional guidelines in
terms of one's personal profile; common measurement conversions; general
health guidelines; and a complete recipe database function. An
individual does not have to be computer literate to use Sante'--it is
extremely user friendly, and has received many positive endorsements
from professionals in various disciplines and specializations, including
medicine, nursing, health/fitness/wellness, computer, and physical
sciences.

28/3,K/44   (Item 2 from file: 484)
DIALOG(R)File 484:Periodical Abs Plustext
(c) 2010 ProQuest. All rts. reserv.
04470127   SUPPLIER NUMBER: 99410186   (USE FORMAT 7 OR 9 FOR FULLTEXT)
Teaching nutrition in hospitality management and culinary programs:
  Comparison of US and international schools
Emenheiser, Daniel A; Chen, Fei; Clayton, Howard R; Tas, Richard F
American Dietetic Association. Journal (GADA), v99 n9, p1103-1105, p.3
 Sep 1999
 ISSN: 0002-8223   JOURNAL CODE: GADA
 DOCUMENT TYPE: Feature
 LANGUAGE: English   RECORD TYPE: Fulltext; Abstract
WORD COUNT: 1946

TEXT:
...   Internet-based courses are developed and marketed.

Respondents from both subpopulations noted that quality teaching
resources are needed to improve instruction for nutritional aspects of
food preparation methods, recipe development and
modification to improve nutritional value, nutritional
aspects of meal and menu planning, nutritional aspects of food storage, and
nutrition needs of special consumer segments. Strengthened discussion
and improved presentation of these topics may aid students to better
understand the important role nutrition plays in the diverse segments of
the foodservice industry. Taste is a very important consideration to
customers wanting healthful menu items (12). Registered dietitians
are advised to take advantage of the opportunity to work with chefs and
instructors to develop materials that present information needed to satisfy
both the health and taste expectations of customers, thereby
empowering chefs to accept responsibility for offering healthful menu
items (13).
     Hospitality management students noted that increased nutrition
instruction is important in their curriculum (6). Practicing and student
chefs agreed that they are responsible for the nutrition content...

 28/3,K/54   (Item 12 from file: 484)
DIALOG(R)File 484:Periodical Abs Plustext
(c) 2010 ProQuest. All rts. reserv.
02441397   SUPPLIER NUMBER: 95255625   (USE FORMAT 7 OR 9 FOR FULLTEXT)
Evaluation of menus planned in Mississippi child-care centers participating
  in the Child and Adult Care Food Program
Oakley, Charlotte Beckett; Bomba, Anne K; Knight, Kathy B; Byrd, Sylvia H
American Dietetic Association. Journal (GADA), v95 n7, p765-768
 Jul 1995
 ISSN: 0002-8223   JOURNAL CODE: GADA
 DOCUMENT TYPE: Feature
 LANGUAGE: English   RECORD TYPE: Fulltext; Abstract
WORD COUNT: 3091   LENGTH: Long (31+ col inches)

TEXT:
...   separated into two groups based on their reported participation in
the USDA-sponsored Child and Adult Care Food Program.
    Menu Analysis
    One 5-day lunch menu was selected from each set of menus
provided by the child-care centers. When multiple weeks
of menus were available, the first week of lunch menus was selected for
analysis. Nutritionist III nutrient analysis software (version 7.0, 1991,
N-Squared Computing, San Bruno, Calif) was used for menu analysis. Before
analysis for energy and nutrient content, all menu items were
coded according to a set of standards established by the researchers
(eg, each time cheese pizza appeared on a menu, the same food-item code was
used). This standardization process was necessary because recipes and
exact preparation procedures were not available from each child-care center.
    Each menu was checked for compliance with the meal-pattern
requirements established by the USDA (3,10), the Mississippi State
Department of Health, the agency...

 28/3,K/55   (Item 13 from file: 484)
DIALOG(R)File 484:Periodical Abs Plustext

02289675   (USE FORMAT 7 OR 9 FOR FULLTEXT)
A comprehensive approach to school health program needs assessments
Grunbaum, Jo Anne; Gingiss, Phyllis; Orpinas, Pamela; Batey, Lyn Steffen;
Parcel, Guy S
Journal of School Health (IJSH), v65 n2, p54-59, p.6
 Feb 1995
 ISSN: 0022-4391   JOURNAL CODE: IJSH
 DOCUMENT TYPE: Feature
 LANGUAGE: English   RECORD TYPE: Fulltext; Abstract
WORD COUNT: 4149   LENGTH: Long (31+ col inches)

TEXT:
...   with the Director of Guidance and Counseling and the Director of
Nursing provided information about counseling and nursing services related
to health promotion for students.
     School Lunch Menu Analysis. The district school lunch menu
for one month -- a total of 20 hot lunch meals -- was analyzed for
nutrient content by The University of Texas Houston,
School of Public Health, Human Nutrition Center (HNC). Recipes,
food specifications, and portion size information
provided by the food service staff was used to code each
food item during data entry. HNC staff used the Food Intake Analysis System
(FIAS), a microcomputer analyses system for foods and recipes, to
determine nutrient content of each meal. FIAS uses food and
nutrient information from the USDA Survey Nutrient
Data Base. This recipe analysis was based on USDA standardized
portion sizes...

V. Additional Resources Searched

Ebscohost – *Internet and Personal Computing Abstracts*

Friday, August 27, 2010 8:17:43 AM

#	Query	Limiters/Expanders	Last Run Via	Results
S3	(creat* or suggest* or recommend* or shap* or develop* or generat* or provid* or present* or customi* or build*) and (menu* or food* or meal* or dish* or serving*) and (nutri* or health* or diet* or calor* or vitamin* or therapeutic or diabet*) and (hospital* or school* or care or healthcare or medical)	Limiters - Date Published from: 19000101-20000331 Search modes - Boolean/Phrase	Interface - EBSCOhost Search Screen - Advanced Search Database - Internet and Personal Computing Abstracts	43
S2	(recipe or recipes) and (creat* or suggest* or recommend* or shap* or develop* or generat* or provid* or present* or customi* or build*) and (menu* or food* or meal* or dish* or serving*) and (nutri* or health* or diet* or calor* or vitamin* or therapeutic or diabet*) and (hospital* or school* or care or healthcare or medical)	Limiters - Date Published from: 19000101-20000331 Search modes - Boolean/Phrase	Interface - EBSCOhost Search Screen - Advanced Search Database - Internet and Personal Computing Abstracts	3
S1	(recipe or recipes) and (creat* or suggest* or recommend* or shap* or develop* or generat* or provid* or present* or customi* or build*) and (menu* or food* or meal* or dish* or serving*) and (nutri* or health* or diet* or calor* or vitamin* or therapeutic or diabet*)	Limiters - Date Published from: 19000101-20000331 Search modes - Boolean/Phrase	Interface - EBSCOhost Search Screen - Advanced Search Database - Internet and Personal Computing Abstracts	34

The Diet Balance 1.0 Nutri-Calc Plus 1.2.
Authors:
　　Lewis, Rita
Source:
　　Macworld; December 1, 1992, Vol. 9 Issue 12, p276-276, 1p
Document Type:
　　Product Review
Subject Terms:
　　NUTRITION
　　HEALTH
Geographic Terms:
　　UNITED States

Author-Supplied Keywords:
    Diet Balancer, The
    Nutri-Calc Plus
    Nutridata Software
    Camde
Abstract:
    Presents favorable reviews of The Diet Balancer v. 1.0 ($69.95) from Nutridata Software Corp. and
    Nutri-Calc Plus v. 1.2 ($225) from Camde Corp., two programs that manage nutrition information
    and analyze personal diets. Both consist of user-extensible databases (or food lists) with the
    nutritional values and standard serving sizes of a wide variety of foods. You use food lists and search
    tools to construct meal lists, consisting of recipes broken down to their constituent parts. Both pr
    display nutritional values of meals on various types of charts also display graph of an individual's
    dietary history based on records of the user's weight changes over time. Says The Diet Balancer has
    easy-to-use weight-planning tools and clear charts. Is useful for home planning. Nutri-Calc Plus
    provides a thorough nutrition analysis and is positioned for use by a professional. Contains one
    screen display.
Notes:
    Product Rating: Diet Balancer, The: A; Nutri-Calc Plus: B
    System Compatibility: Macintosh Plus
ISSN: 0741-8647
Accession Number: IPCA0333143
Database: Internet and Personal Computing Abstracts

ProQuest – *Financial Times*   No useful results.

7. (creat* or suggest* or recommend* or generat* or provid* or shap* or build*) W/3 (menu* or meal* or
serving* or dish* or food*) AND (nutri* or calori* or health* or diet* or vitamin* or therapeutic or diabet*)
AND (hospital? or care or healthcare or medical or nursing or school? or home?) AND PDN(<3/14/2000)
AND PMID(32326)
 :DatabaseMultiple databases...
Look for terms in: Citation and document text
Publication type: All publication types
74 results

6. (creat* or suggest* or recommend* or generat* or provid* or shap* or build*) W/3 (menu* or meal* or
serving* or dish* or food*) AND (nutri* or calori* or health* or diet* or vitamin* or therapeutic or diabet*)
AND PDN(<3/14/2000) AND PMID(32326)
 :DatabaseMultiple databases...
Look for terms in: Citation and document text
Publication type: All publication types
139 results

5. (recipe or recipes) AND (creat* or suggest* or recommend* or generat* or provid* or shap* or build*) W/3 (menu* or meal* or serving* or dish* or food*) AND (nutri* or calori* or health* or diet* or vitamin* or therapeutic or diabet*) AND PDN(<3/14/2000) AND PMID(32326)
:DatabaseMultiple databases...
Look for terms in: Citation and document text
Publication type: All publication types
12 results

4. (recipe or recipes) AND (creat* or suggest* or recommend* or generat* or provid* or shap* or build*) AND (menu* or meal* or serving* or dish* or food*) AND (nutri* or calori* or health* or diet* or vitamin* or therapeutic or diabet*) AND PDN(<3/14/2000) AND PMID(32326)
:DatabaseMultiple databases...
Look for terms in: Citation and document text
Publication type: All publication types
99 results

3. (recipe or recipes) AND (creat* or suggest* or recommend* or generat* or provid* or shap* or build*) AND (menu* or meal* or serving* or dish* or food*) AND (nutri* or calori* or health* or diet* or vitamin* or therapeutic or diabet*) AND PDN(<3/14/2000) AND PMID(32326)
:DatabaseMultiple databases...
Look for terms in: Citation and abstract
Publication type: All publication types
2 results

2. (recipe or recipes) AND (creat* or suggest* or recommend* or generat* or provid* or shap* or build*) W/3 (menu* or meal* or serving* or dish* or food*) AND (nutri* or calori* or health* or diet* or vitamin* or therapeutic or diabet*) AND PDN(<3/14/2000) AND PMID(32326)
:DatabaseMultiple databases...
Look for terms in: Citation and abstract
Publication type: All publication types
0 result

1. (recipe or recipes) AND (creat* or suggest* or recommend* or generat* or provid* or shap* or build*) AND (nutri* or calori* or health* or diet* or vitamin* or therapeutic or diabet) AND (value* or information or data or profile* or fact* or count* or content* or benefit* or propert* or attribute*) AND PDN(<3/14/2000) AND PMID(32326)
:DatabaseMultiple databases...
Look for terms in: Citation and abstract
Publication type: All publication types
1 result